

THE NATIONAL

JUNE 19, 1954

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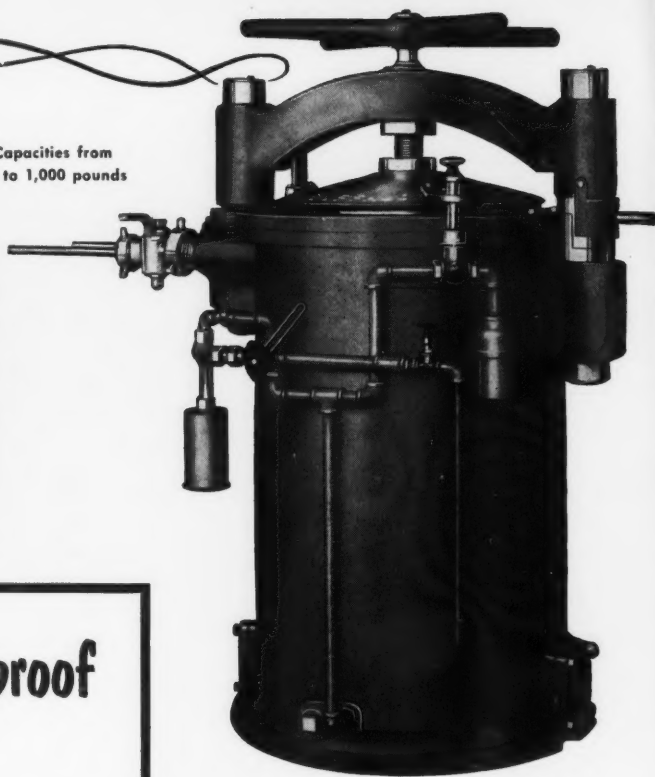
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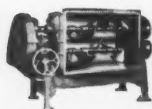
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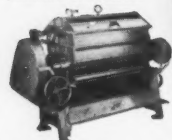
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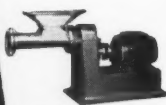
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JUNE 19, 1954



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And so does the New England Provision Company of Boston, Mass., for whom he works. To help him safeguard their reputation for uniformly high quality products they've installed Taylor Control Systems on their process kettles. A feature of these systems is the inclusion of a Process Timer which controls processing time just as accurately as the temperature. A signal light indicates end of timed period.

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THE NATIONAL Provisioner

VOLUME 130

JUNE 19, 1954

NUMBER 25

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News and Views

THE NATIONAL

PROVISIONER

VOL. 130 NO. 25

JUNE 19, 1954

Gathering Market Facts

WE PROMISED last week in this column to tell something about the way in which the PROVISIONER'S DAILY MARKET AND NEWS SERVICE is produced.

The publication has its own staff of five full-time editors, as well as a number of employees who handle the production, printing and mailing. Three of the editors are men with decades of experience in the meat packing industry, and two others, who cover the live markets, by-products, fats and oils, hides, etc., have been reporting markets for many years.

Each of the editors covers a specific segment of the trade, for example, the job-lot business in fresh pork cuts, and is on the telephone almost continuously for four or five hours each day talking with Chicago and out-of-town slaughterers, large and small meat packers, sausage manufacturers, canners, wholesalers, boners, jobbers, large buyers and brokers. Some of the calls are made on the editor's initiative to reliable sources of market data, while others come in from a wide variety of sellers, buyers and brokers who believe that an accurate report on product prices and trading helps the whole meat industry.

During the day each editor painstakingly accumulates and checks information on transactions in his particular commodity field. He is not content with one-sided reports, but makes every effort to confirm each trade with seller, buyer and broker. He gets the facts and specifications surrounding every transaction—weight range, grade, style of cut, selection (if any), freight terms, state of product (fresh or frozen), age and time of shipment so that he can relate these facts and the verified price to the particular basis on which the DMS publishes quotations.

On July 3 we will tell how the editors sift and evaluate this information and how it is used.

The Community of Pittsburg, Kans., is rallying to the aid of the Hull & Dillon Packing Co. and "prospects look good" for the revival of the 69-year-old firm, the Pittsburg Chamber of Commerce reported late this week. The company was forced to close down this spring after 15 months of operating losses attributed to adverse conditions in the pork industry. (See the NATIONAL PROVISIONER of May 1, 1954.)

A drive for subscriptions of \$200,000 to purchase the plant and to provide working capital for operation of the proposed new corporation was launched June 3 by the Chamber of Commerce industrial committee, headed by Frank Freeto, after an expression of support from more than 200 business, labor, farm and civic representatives attending a mass meeting. The committee is seeking pledges for the purchase of 4,000 shares of stock in a new corporation, at \$50 a share.

"Prospects look good," Freeto said June 17 in reporting that community pledges amounted to more than \$80,000 as of that date and outside sources stood ready to invest an equal sum. The project has been put on a community basis as vital to the restoration of jobs for 82 former employees of the firm and to provide a market for livestock and farm products over the Pittsburg area. Annual payroll of the plant amounted to approximately \$200,000 and some \$1,238,000 went to farmers of the area during 1953 for the purchase of cattle and hogs, both highly important economic facts in that town of 19,341 residents.

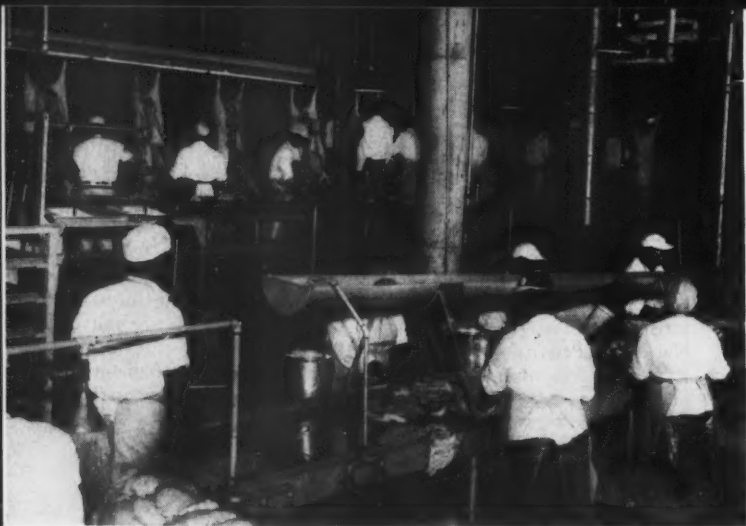
Leaders negotiating with company owners have proposed using \$85,000 of the subscriptions to purchase current assets of the company.

New President of NIMPA is Chris Finkbeiner, president of Little Rock Packing Co., Little Rock, Ark., who also heads the Arkansas Independent Meat Packers Association. John E. Thompson, president of Reliable Packing Co., Chicago, was re-elected first vice president of NIMPA, and William Medford, president of Medford, Inc., Chester, Pa., was re-elected treasurer. The board of directors also renamed Wilbur La Roe, jr., as general counsel and John A. Killick as executive secretary. Complete coverage of NIMPA's 13th annual meeting will appear in the NATIONAL PROVISIONER of June 26.

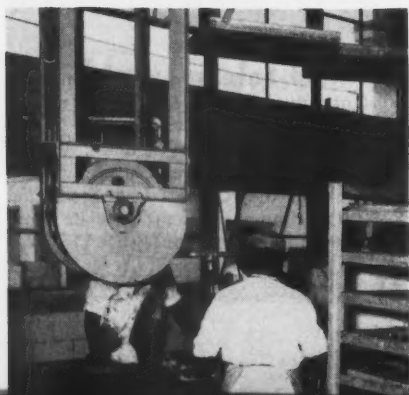
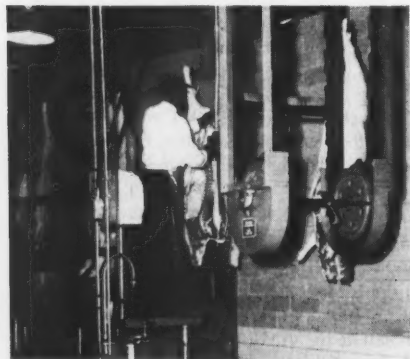
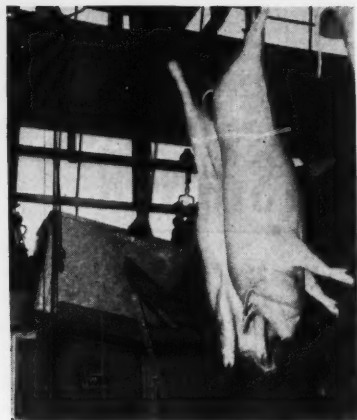
Virginia's State Health Department will get authority July 1 to start inspecting meat slaughtered in that state. An act of the 1954 General Assembly authorized the program, to be financed largely by fees collected from the packing plants. There is no state inspection in Virginia at present although some cities and towns have inspection service.

A Procurement Authorization for \$13,500,000 for lard to be purchased by Great Britain in this country still is under consideration by the Foreign Operations Administration, according to reports from Washington. The previous British \$8,000,000 lard allocation is expected to be completed by the end of June.

Grave Difficulties For Meat-Eaters may be encountered in the not too distant future unless the present system of high government support prices on feed grains can be changed to one which encourages animal agriculture, Wesley Hardenbergh, president of the American Meat Institute, warned Friday at the annual meeting of the National Live Stock and Meat Board in Chicago. "Our future problems may be more in finding product for the market than a market for the product," Hardenbergh pointed out. "People want and need a lot of meat for good nutrition and good health. We can't grow good meat without grain."



ABOVE: Looking across the killing floor toward viscera inspection. RIGHT: Bucket holding 400 gambrels which has been lifted to position at the gambreling table with an electric hoist (also used for "down" carcasses).



IN ITS new hog slaughtering and cutting establishment—the first unit in what will eventually be a fully integrated packinghouse for producing fresh and processed pork products and sausage—P. D. Gwaltney, Jr. & Co. Inc., of Smithfield, Virginia, has erected a modern plant with a number of innovations that make it unique.

Ability to switch at will from a killing rate of 150 hogs per hour to 300 hogs per hour, with no change in facilities, is only one of the qualities that make this federally inspected plant a "standout." The structure was designed by Henschien, Everds & Crombie, packinghouse architects of Chicago.

While the name "Gwaltney" has been associated for generations with the famous Smithfield ham, the new plant is connected with this phase of the business only through the fact that during a few months each year it provides the long-cut hams from peanut-fed hogs which are employed in making this national delicacy. The plant's main job will be to turn out conventional fresh and processed pork products which are sold up and down the East Coast the year around. Production of the company's Smithfield ham will continue in the venerable smoke-cure houses located near the center of town and a slight distance from the new plant.

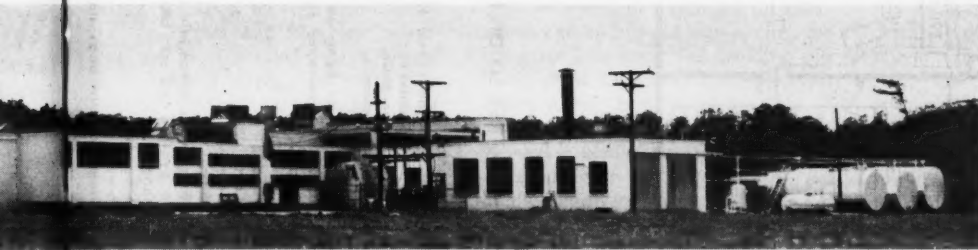
All activities of the company are directed by Howard W. Gwaltney, president; J. D. Gwaltney, vice president, and P. D. Gwaltney, III, secretary-treasurer. The family, which has lived in the community for over 150 years, and has been active in Smithfield ham processing and other local industry since the nineteenth century, keeps a fond eye on the business of producing dry-cured, long-smoked, aged pepper-coated hams, but is also eager to try out the most modern aspects of meat packing. In recent years the firm has entered the sausage manufacturing field and is now producing a number of consumer packaged items.

The new structure will eventually completely replace a much smaller conventional hog slaughtering and processing plant built about

TOP: Heads are removed (300 per hour kill) near final inspection. CENTER: At 150 per hour, heads are placed on vertical leg of overhead conveyor at end of viscera inspection. BOTTOM: Heads to workup.

Gwaltney's Dual Speed Kill-Cut

Outstanding new hog slaughtering plant is heart of eventual integrated packinghouse which will replace the company's older and smaller facilities



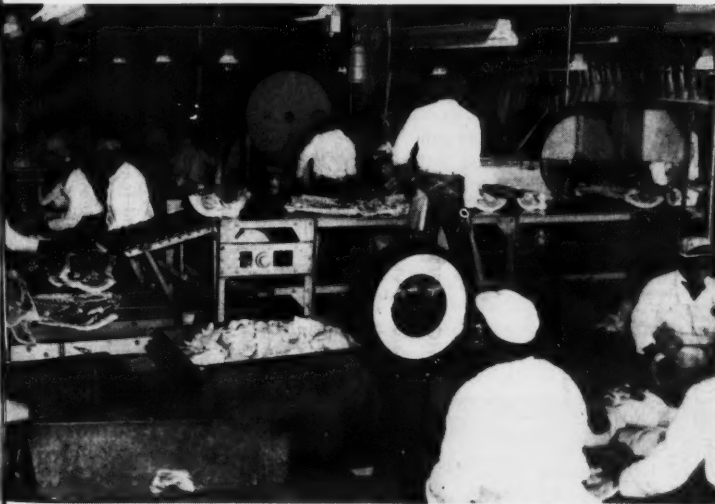
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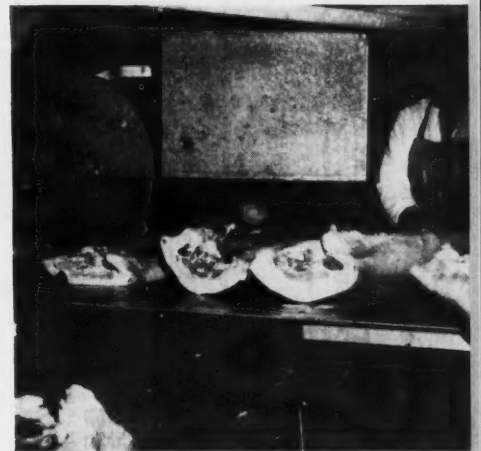
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INITIAL STEPS IN hog cutting operation take place in this section of floor.

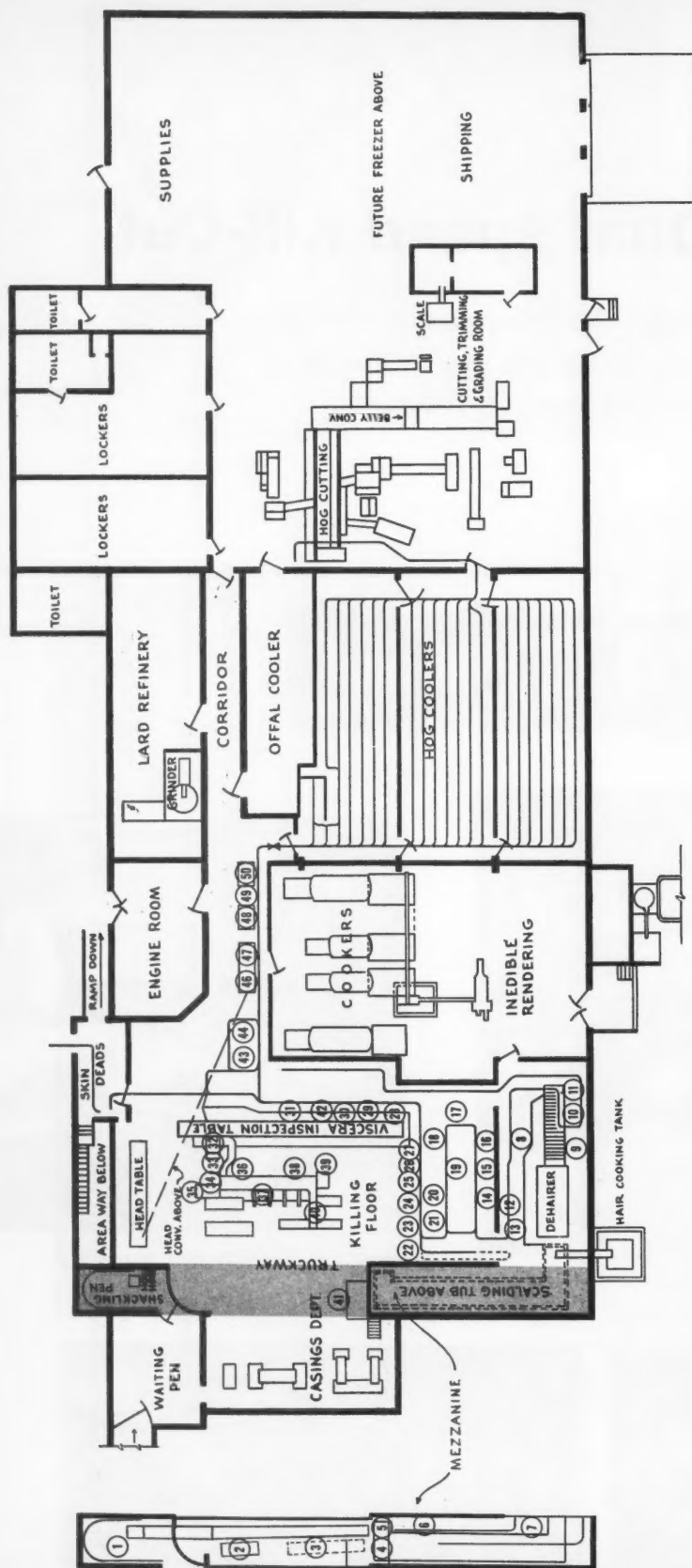
HOGS COMING from chill cooler are cut down automatically.



LIGHT LINE IS used to guide separation.

MUCH PRODUCT is boxed and readied for shipment on floor.





KEY TO OPERATIONS AT 150 HOGS PER HOUR

- 1-Shackle hogs.
- 2-Stick hogs.
- 4-Unshackle hogs and drop into tub.
- 7-Feed hogs into dehairer.
- 8-Remove front toe-nails.
- 9-Remove hind toe-nails.
- 10-Cut for gums.
- 11-Insert gambrel and hang on trolley.
- 12-Feed hogs on to conveyor rail.
- 13-Singe hogs.
- 14-Shave hams.
- 15-Shave body.
- 16-Shave shoulders.
- 17-Shave heads.
- 18-Final shave.
- 19-Wash hogs with automatic spray.
- 20-Remove eyelids and ear drums.
- 21-Drop heads.
- 23-Inspect heads.
- 25-Open breast.
- 27-Open hogs, remove bags and pizzles.
- 28-Eviscerate hogs.
- 29-Enuculate kidneys, remove cord, place heads on conveyor.
- 30-Split hogs (saw).
- 31-Head, viscera and final rail inspection.
- 32-Remove viscera, cut pluck and remove head.
- 33-Cut off heart, liver, etc.
- 34-Remove caul fat and stomach.
- 35-Wash stomachs.
- 36-Pull pancreas glands.
- 37-Pull small guts and ruffle fat.
- 38-Pull black guts.
- 39-Wash caul and ruffle fat.
- 40-Clean chitterlings.
- 41-Scald stomach and tongues.
- 42-Trim bruises.
- 47-Face hams and remove kidneys.
- 48-Pull and scrape leaf fat.
- 49-Wash necks.
- 50-Stamp hogs.

KEY TO OPERATIONS AT 300 HOGS PER HOUR

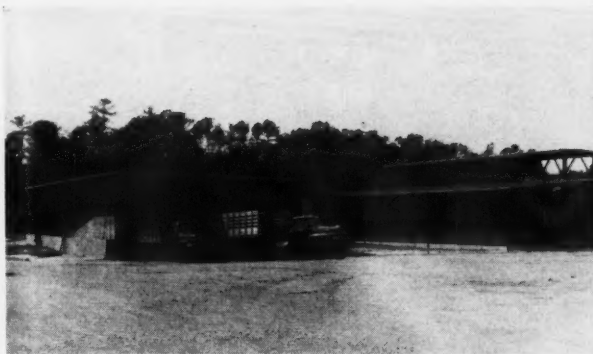
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- 2-Stick hogs.
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- 7-Feed hogs into dehairer.
- 8-Remove front toe-nails.
- 9-Remove hind toe-nails.
- 10-Cut for gums.
- 11-Insert gambrel and hang on trolley.
- 12-Feed hogs onto conveyor rail.
- 13-Singe hogs.
- 14-Shave hams.
- 15-Shave body.
- 16-Shave shoulders.
- 17-Shave heads.
- 18-Final shave.
- 19-Wash hogs with automatic spray.
- 20-Remove eyelids and ear drums.
- 21-Drop heads.
- 23-Inspect heads.
- 25-Open breast.
- 27-Open hogs remove bags and pizzles.
- 28-Eviscerate hogs.
- 29-Enuculate kidneys, remove cord.
- 30-Split hogs (saw).
- 31-Viscera inspection, final inspection.
- 32-Remove viscera and cut off pluck.
- 33-Cut off heart, liver, etc.
- 34-Remove caul fat and stomach.
- 35-Wash stomachs.
- 36-Pull pancreas glands.
- 37-Pull small guts and ruffle fat.
- 38-Pull black guts.
- 39-Wash caul and ruffle fat.
- 40-Clean chitterlings.
- 41-Scald stomach and tongues.
- 42-Trim bruises and retained carcasses.
- 43-Rail inspection.
- 44-Final inspection.
- 46-Trim heads and place on conveyor.
- 47-Face hams and remove kidneys.
- 48-Pull and scrape leaf fat.
- 49-Wash necks.
- 50-Stamp hogs.

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49-Wash necks.
50-Stamp hogs.

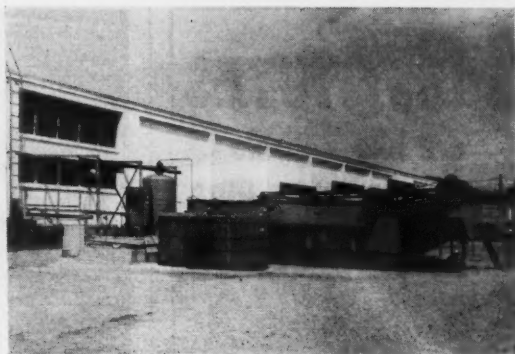
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25-Open breasts.
27-Open hogs remove bags and pizzles.

48-Pull and scrape leaf fat.
49-Wash necks.
50-Stamp hogs.

21-Drop heads.
25-Open breasts.
27-Open hogs, remove bags and pizzles.
28-Eviscerate hogs.



TRI-LEVEL HOG UNLOADING dock at left. This structure includes scale house, buyer's office and waiting room. At right is hog holding pavilion described in article.



FLOTATION UNIT in which plant waste water is treated by alum and air injection for the removal of grease and much of its solid content.

20 years ago. For the time being, the curing, smoking, sausage manufacturing, packaging and shipping operations are being carried out in the old plant, but will be removed to the new establishment with the completion of a two-step building program there. The general offices of the firm will also be housed at the new location on the outskirts of Smithfield.

The new building is of concrete block construction with reinforced concrete columns bearing the weight of the concrete roof slab. The structure has a triple A insurance rating; several of its walls are of a temporary nature so that additional space for coolers, curing and smoking area, etc., may be added at a later date. Glazed tile has been applied to permanent walls in the kill and other locations and brick is employed as a flooring wherever required by traffic and other considerations. Windows have galvanized steel sash and the killing floor is insulated to minimize summer discomfort.

One of the points of interest is the killing floor and the manner in which

operations are performed there. The hogs are raised to mezzanine for sticking and go on to a rail long enough for adequate bleeding. The scalding tub is equipped with a ducking conveyor. When killing is done at the rate of 150 hogs per hour, one carcass goes into each cradle, but this is doubled when slaughter is raised to 300. An ample supply of naturally soft water simplifies the job of scalding and de-hairing; hair from the scraper is conveyed outside the building into a digester where it is reduced with caustic.

The moving gambreling table is kept supplied with gambrels in a bucket which holds 400 and which is raised to table height by a traveling electric hoist. When on the floor the bucket rests on a dolly which is used to wheel the gambrels from the wash and oiling room. The hoist can also be moved along its rail to lift carcasses which may fall from the chain.

At the 150 per hour rate, hogs are spaced on 4-ft. centers on the chain, but on 2-ft. centers when slaughter

is raised to 300 per hour. Following conventional singeing and shaving operations, the carcasses go down the line for dressing and viscera inspection. The moving inspection table is employed in the following manner: With slaughter at the 150 per hour rate, the viscera from a hog is placed in one pan and the head in a removable holder in a second full-size pan. When kill is 300 per hour, each of the pans is used for viscera and the head is left attached to the carcass until it passes final inspection.

When heads are carried on the inspection table they are removed from their holders as the pan nears the discharge end of the conveyor. However, if a workman forgets to remove a head, its continued forward movement trips a trigger which stops the inspection conveyor. This prevents the head from being dumped into the chute leading to the hasher and avoids possible damage to that piece of equipment. On their removal at the head end of the inspection conveyor, pizzles and bags are placed in a trough underneath and are waterborne into the hasher-washer.

The heads leave the dressing line at two locations, depending on the slaughter rate, and are carried to the workup table via an m-shaped overhead conveyor (see the floor plan). One vertical leg of the conveyor picks up the heads (during the 300 per hour kill) on their removal at a point following final rail inspection. The middle vertical leg lifts the heads removed from the pans at the end of the viscera inspection table (150 per hour) and the third leg carries the heads down to deposit them on the workup table.

Carcasses are divided with a power-driven splitter.

The dressing chain and conveyor movement can be halted from four



VISCERA conveyor with heads in holders used during 150 per hour kill.

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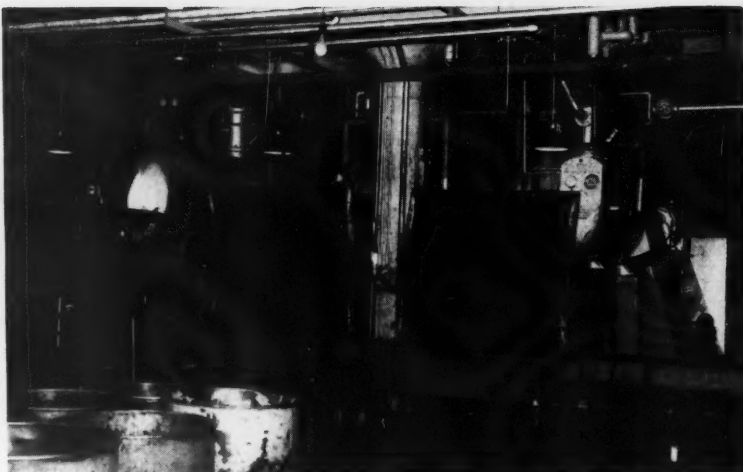
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PERCOLATORS BEING EMPTIED into screw conveyor in inedible rendering.

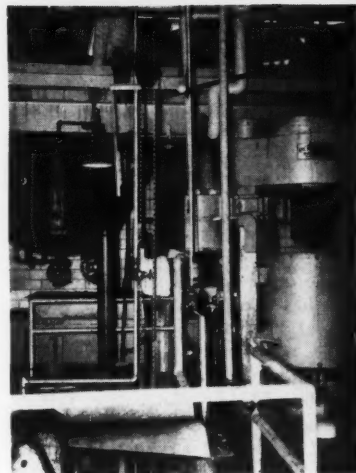
stations on the floor. A signal board with lights designating the different control stations has been placed where it can be seen from almost any location; in case of stoppage the kill supervisor can go at once to the point of trouble. The rate of kill can be checked from the plant superintendent's office by means of a carcass counter which registers there.

Chitterlings are cleaned and prepared on the killing floor.

Inedible material is handled in a systematic manner with blood, condemned livers and lungs going via stainless steel lines into one blow tank and other material, after hashing-washing or hogging, dropping into a second tank alongside. The two types of material feed into the twin tanks through a common but separated hopper; in case the blow tank for viscera, fats, etc., is out of service for any reason, the flow can be diverted by means of a flap into the tank ordinarily used for blood.

The tile-walled, clean and odor-free inedible rendering department has not yet been fully equipped, but has a new 5x12 blood dryer, two 4x8 melters, one 5x12 melter and soon will be provided with another 5x12 melter. Dry rendered tankage is carried from the percolators by screw conveyor into a magnetic separator and thence into the continuous screw press.

Three modern steam jacketed open kettles equipped with agitators are used for rendering lard. From the grinder raw fats go into a blow tank and are then moved by air pressure into the kettles. Lard and cracklings are dropped into a wheeled percolator which can be spotted under each of the kettles and there drained. Cracklings are pressed in a hydraulic press. The firm finds a ready market for its



SECTION OF open kettle lard rendering room is shown here.

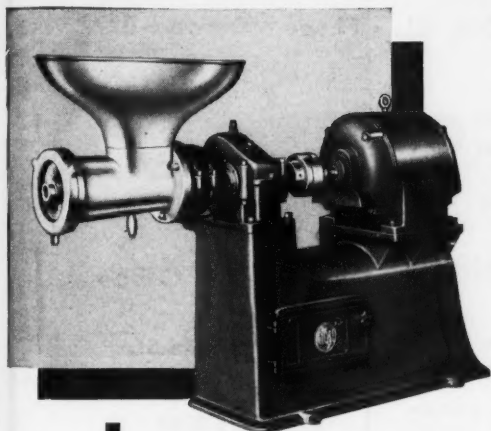
lard which is hardened with flakes and stabilized after processing by Votator.

A very complete job of primal cut preparation and packaging is done on the highly mechanized cutting floor. Work is performed on table top conveyors and mainly with power tools. "Light" lines are employed for accuracy in shoulder and back-belly separation. Hams are skinned mechanically and are graded for cure. Bellies for slicing are skinned green and then trimmed, while A.C. and slab bellies are trimmed only. Product to be sold fresh is graded, wrapped and boxed. Hams, shoulders and other cuts for cure are placed in containers for movement to the company's processing plants, and product to be shipped loose is immediately loaded on trucks.

Water for the packinghouse is supplied from two deep wells equipped
(Continued on page 27)

Get these Sausage Room advantages with

GLOBE GRINDERS



Model
No. 9504-66

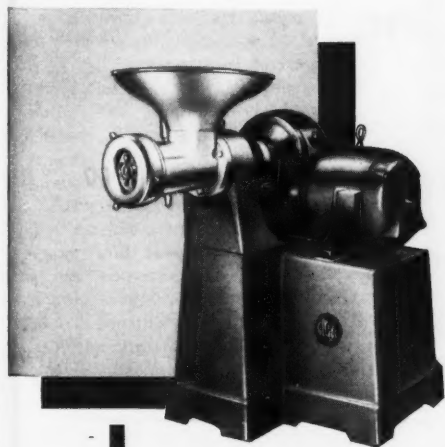
- GREATER VOLUME OF MEAT
- LONGER SERVICE LIFE
- GREATER ECONOMY TO OPERATE
- LESS MAINTENANCE
- EASIER TO CLEAN
- CLEANER CUTTING
- MINIMUM CRUSHING OF FIBERS

Globe Meat Grinders meet the most rigid requirements for all sausage plants with these better designed, high efficiency grinders. They are built for peak performance at minimum operating costs. Globe's exclusive oil seal housing clean-out system and swinging bowl bring these grinders to a new high of sanitation and operator satisfaction.

The popular size grinder No. 9504-66 turns out from 6,000 to 10,000 pounds of ground meat per hour. The large 32" diameter bowl expedites loading and swings aside for easy access to cylinder. Instead of a chewing action, this grinder gives a clean, shearing action with either three or four-bladed knives. The most popular size for most sausage rooms. Illustrated with large 32" diameter bowl.

The No. 9507-56 Grinder illustrated below is designed for the packer who wants the advantages of the larger grinder but whose needs are better served by one with smaller capacity. This model has an hourly capacity of 3,000 pounds of meat per hour, with all the refinements of the larger Globe Grinder including the swinging bowl and the oil seal housing clean-out system. Illustrated with 18" bowl.

Get clean cut, eye-appealing results in your sausage rooms, turn out ground meat of superior texture with these and others in the Globe complete line of better designed Grinders. Call Globe today.



Model
No. 9507-56

SERVING THE MEAT INDUSTRY SINCE 1914

The **GLOBE** *Company*

4000 SO. PRINCETON AVE
CHICAGO 9, ILLINOIS

E. W. KNEIP, INC.

BEEF • VEAL • PORK • OFFAL

Boneless BEEF • Boneless VEAL • Boneless PORK

ELMER KNEIP, Pres. • ELTON CHRISTENSEN, Exec. V. Pres.

Est. 213A

911 W. FULTON ST., CHICAGO 6, ILL. • Phone MOnroe 6-0222

ELBURN PACKING CO.

Carload Shippers of Quality Beef

Est. 213

ELBURN, ILLINOIS

NEBRASKA BEEF CO.

QUALITY BEEF IN CARLOAD LOTS

Est. 489

OMAHA, NEBRASKA

**All Sales
Thru
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**Phone:
MOnroe 6-0222**

ROBERTS and OAKE Inc.

QUALITY PORK PRODUCTS SINCE 1895

SWEETMEAT BRAND HAMS & BACON

Union Stockyards • Chicago, Illinois • Phone YArds 7-1900

Madison, South Dakota

JOHN BLANKENSHIP, Exec. Vice Pres.

Est. 169

ALL PLANTS UNDER B.A.I. INSPECTION



Contact

E. W. Kneip, Inc., for Information

911 W. FULTON ST.

Telephone: MOnroe 6-0222

Wilson to Introduce New Line of Canned Meat Pies

A new line of canned meat pies which do not require refrigeration has been announced by Wilson & Co., Inc., Chicago. This new product is the result of an exclusive Wilson Pan Pac process which allows the pies to be kept indefinitely without refrigeration.

At present the line includes both beef pies and turkey pies. They will



NEW JANE WILSON meat pie that needs no refrigeration is displayed by Jane Zuegel.

be marketed under a new Wilson trade name—the Jane Wilson line of meat pies.

Wilson intends to field test the products during July in Syracuse, N. Y., and the firm's future plans for these items depend upon this testing.

"Our exclusive new Pan Pac process of canning permits us to bring the fresh, home-cooked flavor of these beef pies and turkey pies to the housewife," commented James D. Cooney, Wilson president. "By this process we retain all the natural juices and good taste."

Advertising plans in the Syracuse test market area include both newspaper and television. The ads will stress convenience. The housewife simply removes the top of the tin, places the pie in the oven for a few minutes, and it is ready to serve.

Future in Brands-Carroll

"More and more selling effort, including advertising and promotions, must be directed to branded lines—the key to our future," W. R. Carroll, vice president in charge of sales, Canada Packers, Ltd., told 1,800 salesmen convened in five Canadian cities for the company's annual sales conference. He addressed the groups simultaneously by means of a land-line connection from the Toronto meeting.

Merchandising



SWIFT & COMPANY is introducing nationally a lean, fully cooked, round boneless ham in a perforated artificial casing under its "Premium" trademark. The new ham comes in the four popular averages, 6-8, 8-10, 10-12 and 12-14 lbs. Swift suggests that it can be merchandised "as is", as a ready-to-eat sliced sandwich ham, or break-fast-sliced and pre-packaged for the self-service counter. Casing for the ham does not stretch, which insures a more uniform diameter of the product and helps eliminate juice pockets.



FRIED BACON RINDS now are being marketed by Filler Products, Inc., Atlanta, Ga., in American Can Co.'s key-opening, vacuum pack cans. The metal containers utilize eye-appealing, round-the-can lithography with a life-like reproduction of the product to attract customer interest. The fried bacon rinds come in four flavors—plain, cheese, garlic and onion. In addition to cocktail snacks, the bacon rinds are ideal with beverage and soups, Filler Products said. Included on the label are recipes for "dressing up" omelets and chef's salads by adding bacon rinds. There is also a recipe for making an old-fashioned "cracklin bread" with the rinds.

Armour Menu Attachments Whet Restaurant Appetites

A "portrait gallery" of dishes most preferred by Americans when eating out is being widely distributed to restaurant operators by Armour and Company, Chicago, in the form of eight full-color menu attachments.

The Armour list of best selling restaurant dishes includes long-time favorites on most menus: grilled



'PORTRAIT GALLERY' of new Armour and Company full-color menu tip-ons illustrating eight best-seller dishes is displayed by June Anderson.

bacon and eggs, broiled beef tenderloin steak, golden fried chicken, brisket of corned beef, chopped steak sandwich, grilled pork sausage and thin pancakes, roast prime rib of beef au jus, and baked sugar-cured ham.

Each of the dishes is portrayed in an attractive place setting in full color, and includes accompanying vegetables and garnish. Armour and Company identification consists of a miniature reproduction of the "Armour Star" symbol.

The 3x4½-in. menu tip-ons, which Armour is calling "meal merchandisers," are printed on a coated paper that resists soiling. The back of each tip-on has a gummed strip for easy attachment.

Date on Pre-Packaged Meat Sought in St. Louis Bill

Packaged meat would have to be labeled with the date of packaging under a bill introduced in the St. Louis board of alderman June 11 by Alderman Mel Krah. Krah said there is no way now to tell how long meats have been packaged in self-service meat departments of St. Louis supermarkets that pre-package products.

Briefs IN THE NEWS

ON Selling Meat

New consumer contests, "built-in" premiums and other special promotions of processed meats are looming large on the merchandising front as the housewife begins her summer exodus from the kitchen.

A "Giant Prize Auction" via television is being promoted by the J. Fred Schmidt Packing Co., Columbus, Ohio, to boost sales of the firm's packaged meat products. "Auction dollars," to be used in bidding for 1,001 prizes, will be found in every package during the promotion. Two television sets head the list of prizes.

A coupon worth 15c toward the purchase of Krey Sliced Beef and Brown Gravy or Sliced Pork and Brown Gravy is featured in newspaper advertising of Krey Packing Co., St. Louis. The offer expires July 10.

Two autographed pictures of Baltimore Oriole players are on every 1-lb. package of Esskay franks made by The Wm. Schlumberger-T. J. Kurlde Co., Baltimore. Newspaper ads encourage youngsters to start a collection of Oriole trading cards.

Full-color ads in 12 consumer magazines are scheduled to launch a June tie-in of Spam and Hunt's Tomato Sauce, it was announced jointly by Geo. A. Hormel & Co., Austin, Minn., and Hunt Foods, Inc., Fullerton, Calif. As a dealer inducement, the two firms are mailing wallets to the trade carrying an offer of such merchandising aids as a full-color stack card with attached pad of tear-



COLD CUTS for summer meals are being plugged in newest truck poster of WSMFA public relations series which members have been displaying on hundreds of trucks for nearly a year to promote meat, meat products and by-products. E. Floyd Forbes, WSMFA president, shown with poster, said that future posters will feature franks and hamburgers with a return to the beef theme in the fall when heavy cattle marketings are anticipated. Earlier posters have plugged beef, lamb, ham, sausages and leather goods.

off recipes, free ad mats and sample ad layouts.

Bernard S. Pincus Co., Philadelphia manufacturer of Yankee Maid Products, has expanded its advertising campaign locally in sponsoring a "Yankee Maid News Parade," a five-minute news period each weekday on Station WFIL. Karl Seiler & Sons, Inc., Philadelphia, introduced a new outdoor billboard to spearhead a month's promotion for Seiler's Penn-Dutch Air Dried Beef.

Encouraged by the 21,000 entries received in the recent Hebrew National Sandwich Sweepstakes in metropolitan New York, Hebrew National Kosher Sausage Co. is planning to sponsor similar recipe contests in other cities, according to the Rockmore Co., which conducted the contest. Fifty-eight per cent of the New

York contestants gave salami as the basic ingredient of their recipes.

Emge Packing Co., Anderson, Ind., has just introduced a new packaged beef sausage with the trade name "Beefies." The product is being advertised over the firm's television show emanating from Indianapolis and the first 50 persons sending in the correct name of a song used on the program get a pound of the new product.

H. J. Heinz Co., Pittsburgh, has begun distribution of strained meats in glass jars. Said to be the first meats for babies to be packed in glass jars, the strained meats include beef, liver and bacon, lamb, veal, liver, and beef heart. H. J. Heinz, II, president, said he considered the firm's entry into glass-packed meats its most important new product news since Heinz began making baby foods in 1933.

Fred Dold and Sons Packing Co. has inaugurated a new service for Wichita grocers to insure freshness of pre-packaged sliced luncheon meats. The new service includes a refrigerated truck that transports the luncheon meats, which are sliced and delivered daily on orders received from grocers.

Dixie Frozen Foods, Inc., Atlanta, Ga., processors of chip and buttered beef steaks, has appointed the H. G. Sample Advertising Agency of Atlanta to handle its merchandising and sales promotion. Dixie Frozen Foods has been in business in Atlanta for the past eight years.

Medina Packing Co., Painesville and Litchfield, Ohio, is offering a three-piece \$9.95 cutlery set free to customers who purchase a quarter of beef.



HYDRO VAT DUMPER

Eliminates Manual Handling of Product!

Now empty 25 vats per hour. Hams, bellies, squares, picnics and other product handled in containers can be dumped!

Electric solenoid operated valve. Push button control! Powered by air-cooled motor with hydraulic pump and reservoir fully enclosed. Ram-type hydraulic cylinder.

Write for full particulars.

MATERIALS TRANSPORTATION CO.

400 N. MICHIGAN AVENUE

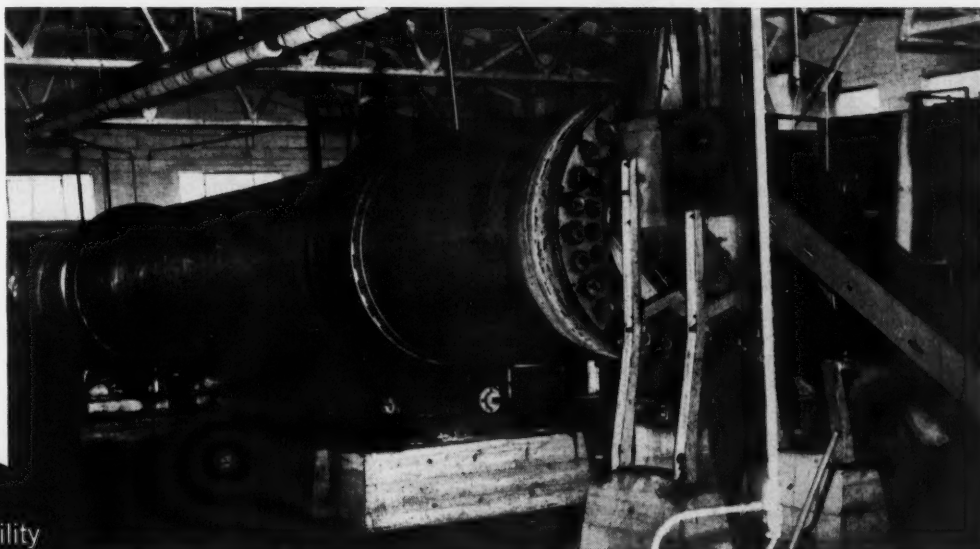
CHICAGO 11, ILLINOIS



**Louisville
method**

doubles your
cooking capacity—

cuts your costs in half



for
dependability
see
General
American

creative
engineering
design
construction
installation

A single Louisville Steam Tube Dryer has doubled the efficiency of this modern rendering plant*. It now discharges the offal from several "batch" cookers in less than half the normal cooking and drying time.

The Louisville method has also helped this plant reduce its unit cost and increase its efficiency in these ways:

- Less total electricity required.
- Motor maintenance and replacement reduced.
- Less total steam required.
- Less maintenance and increased life for "batch cookers" by discharging the material before it becomes gluey and abrasive.
- Same labor handles additional capacity.
- Stack odors slight and easily controlled if necessary.
- Operates efficiently on all kinds of offal, blood, cracklings, steep water and manure.

Let us send an engineer to help you make these savings, too.



**LOUISVILLE DRYING
MACHINERY UNIT**

*Over 50 years of creative
drying engineering*

*Name on request

**GENERAL AMERICAN
TRANSPORTATION CORPORATION**

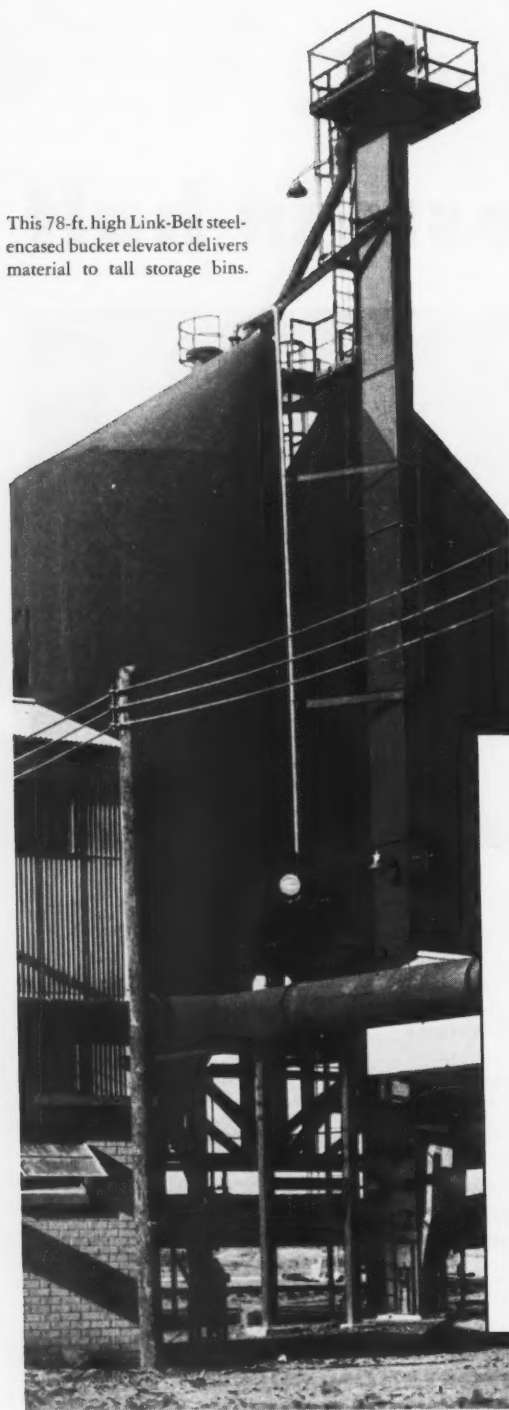
Dryer Sales Offices: 139 South Fourth Street, Louisville 2, Kentucky
General Offices: 135 South LaSalle Street, Chicago 90, Illinois
In Canada: Canadian Locomotive Company, Ltd., Kingston, Ontario

OFFICES IN ALL PRINCIPAL CITIES

Other General American Equipment: Turbo-Mixers • Evaporators
Dewaterers • Towers • Tanks • Filters • Pressure Vessels.

Keep your cost of lifting down

This 78-ft. high Link-Belt steel-encased bucket elevator delivers material to tall storage bins.

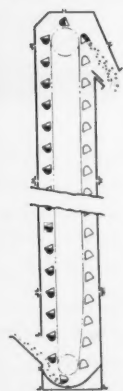


Let LINK-BELT recommend the bucket elevator that best meets your requirements from 13 types in 4 basic designs

WHEN a materials handling problem occurs concerning the elevation of loose materials, the first solution is usually a bucket elevator. And, because Link-Belt builds a type and size for a complete range of materials and capacities—you're sure to get the one that's right for your job.

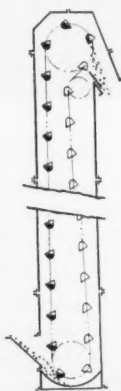
Equally important, when you choose a Link-Belt bucket elevator, you get the lowest possible installation, operating and maintenance costs. Rigid jig-built casings are self-supporting, require only occasional lateral tie-ins depending on height. Periodic inspection is speeded with easy access to both head and boot. Chain or belt tension is maintained at all times with screw or gravity take-ups.

For expert engineering cooperation, call your nearby Link-Belt office. You'll get an unbiased recommendation . . . with no obligation, of course.



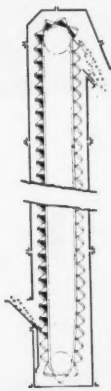
CENTRIFUGAL DISCHARGE

for free-flowing, fine or loose materials with small to medium lumps.



POSITIVE DISCHARGE

for light, fluffy, fragile or materials that tend to stick to the buckets.



CONTINUOUS DISCHARGE

for range of materials—light to heavy, small to large, abrasive lumps.



INTERNAL DISCHARGE

for gentle handling of pellets, washers, bolts, stampings, cartridge casings, seeds, etc.

LINK-BELT COMPANY: Executive Offices, 307 N. Michigan Ave., Chicago 1. To Serve Industry There Are Link-Belt Plants and Sales Offices in All Principal Cities. Export Office, New York 7; Canada, Scarboro (Toronto 13); Australia, Sydney; South Africa, Springs. Representatives Throughout the World.



BUCKET ELEVATORS

13.540

The Meat Trail...



BRAND NEW CATTLE dressing line of Geo. A. Hormel & Co., Austin, Minn., and the Hormel hog immobilizer were among the high points of recent tour of Austin plant by Emperor Haile Selassie of Ethiopia (right). Standing next to Selassie is H. H. Corey, Hormel president. Hormel now is one of three plants using the Can-Pak system in the beef kill. Men work at waist high level and hides are pulled off mechanically in the system, which was devised by Canada Packers, Ltd., at Winnipeg. The Globe Co., Chicago, has an exclusive franchise to manufacture and install the Can-Pak system in the United States.



NEW ACCELERATED ADVERTISING plans of Wilson & Co., Inc., Chicago, are discussed by JAMES D. COONEY, president, during visit to his office by ten outstanding young staff members of the National City Bank of New York. The visit was made as part of a six-week tour of the Midwest for a closeup view of American plant operations. Shown (l. to r.) are: Roger Christiansen, Harry A. Applegate, Fred P. Oberkirch, Byron Falk, Cooney, Garretson Dulin, jr., James P. Roberts, John C. Claffin, John G. Holland, Stephen Iannelli and Peter Tileston.

Symons Elected Chairman, Melchior President of Agar

KARL SYMONS, formerly president of Agar Packing & Provision Corp., Chicago, was elected chairman of the board, and ROY F. MELCHIOR, formerly first vice president, was elected president at the annual meeting of the company's board of directors June 15.

GEORGE A. BEHLING was re-elected secretary-treasurer and controller, and JOHN R. BRADLEY was elected vice president.

Symons has served with Agar Packing & Provision Corp. for 23 years. Melchior, who has been in the meat packing industry for 26 years, moved to Agar from Iowa six years ago as provision manager. He was named first vice president two years ago.

Ohse Open House Shows No 'Sitting Around' in 6 Years

Ohse Meat Products Co., Topeka, Kan., which FRED OHSE started six years ago to give him "something to do besides sitting around," is giving him plenty to do these days. From five employes in the beginning, the number has grown to 108. For the past six months the company has been modernizing and expanding its plant at 204-10 Kansas ave.

Ohse, who has been in the meat business since 1927, sold two plants at Falls City, Neb., and Hiawatha, Iowa, in 1947 in a move toward retirement but found that idleness wasn't for him. That same year he established a wholesale meat business in Topeka, selling it in 1951 to devote full time to his sausage concern. A son, VIRGIL, serves as purchasing agent and personnel manager. The sixth anniversary of the firm was observed at a plant open house June 6.

125 WSMFA Members Attend Portland Dinner Meeting

E. FLOYD FORBES, president of Western States Meat Packers Association, discussed the general livestock and meat situation at the annual dinner meeting of the group's Oregon and Washington members June 11 in Portland. Some 125 attended.

H. L. JACOBSMUHLER, president of Arrow Meat Co., Cornelius, Ore., presided over the meeting and discussions. F. L. (FRITZ) RITTER, head of the association's Oregon branch, was in charge of arrangements.

JOBS

JOHN J. HEALY, who has been serving as assistant secretary and comptroller of Jackson Packing Co., Jackson, Miss., has been appointed vice president of the firm. He will continue to handle the duties of his former office. Healy joined the Jackson Packing Co. in April, 1946, after being associated with another packer for 17 years in office and sales work.

Appointment of HOMER G. GRIDLEY as manager of Swift & Company's sales unit in Utica, N. Y., has been announced by F. J. TOWNLEY, general sales manager, Chicago. He succeeds R. S. WHITING, who has been transferred to the company's district office in Syracuse. Gridley has been serving in the Syracuse office.

PLANTS

Circle T Meats, new meat processing subsidiary of Southland Corp., has opened a new \$200,000 plant at 2828 N. Haskell, Dallas. The plant will process frozen pre-packaged meats for distribution through Southland's subsidiary 7-Eleven Store chain, according to JOHN THOMPSON, assistant to the president of Southland. Manager of the new plant is ROBERT WHEELER, who managed the meat processing department of 7-Eleven the past five years. The new plant is an enlargement and refurbishment of 7-Eleven's old meat processing facility. Circle T Meats will distribute five items, including dinner steaks, luncheon steaks, buttered beef steaks, ground beef patties and hamburger patties.

A two-day weekend open house marked the formal opening recently of the Liberty Packing Co. in Colorado Springs, Colo. Owned by RUBIN ESKANOS, former Colorado Springs cattleman, the plant will handle beef, veal and lamb. Eskanos' son, MEL, is associated with him in the business.

Abby Packing and Processing Co., Abbottsford, Wis., has been purchased by Frank BRODHAGEN from HEROLD C. ZANK. New name of the firm is Brodhagen's Packing and Processing Co.

Swift & Company has completed purchase at an undisclosed price of the Ogden (Utah) plant of the former American Packing and Provision Co. after five years of Swift operation under a lease and purchase agreement, H. E. WILSON, vice president in charge of sales, Chicago, announced. Wilson just completed a 10,000



SHOWN AT INSTALLATION of officers of the New England Wholesale Meat Dealers Association at the Boston Club are (first row, l. to r.): Roland B. Hall, newly-elected president, and Hyman Karp, retiring president. In second row are: Harold Widett, general counsel; Judge Elijah Adlow, chief justice of the Boston Municipal Court, who addressed the dealers, and Rabbi Meyer Finkelstein of Temple Israel, Swampscott, who delivered the invocation.

mile trip through the U. S. and Canada and said that prospects for business look good in the Ogden area, which extends from Kingman, Ariz., to the Canadian border and from Reno, Nev., to just east of Rock Springs, Wyo. SUGGS JOLLY is manager of the Ogden plant.

Merkels, Inc., of Jamaica, N. Y., opened its 53rd store June 10 at 3419 Bergenline ave., Union City, N. J. There were free piggy banks at the opening and ½ lb. packages of bacon were given free with any \$2 purchase.

Monarch Packing Co., Inc., Salem, Mass., has announced that it now is cutting hogs under federal inspection.

Minimum cost of a new meat processing plant Canada Packers, Ltd., will start constructing this summer at Saint John, N. B., has been estimated at \$200,000. The meat processing operations of the company at Charlottetown, Prince Edward Island, will be transferred to the new Saint John plant upon its completion, according to present plans.

A new meat packing firm, the Blue Mountain Packing Co., has been opened by HAROLD FROST in Moab, Utah. Frost has been in the livestock business for many years.

A modern portable horse butchering plant has been set up six miles west of Rock Springs, Wyo., to can dog food. The plant is capable of processing 35 horses a day. It is operated by CHUG UTTER.

TRAILMARKS

A young man with a long record of civic service, J. CLARENCE DREHER, JR., secretary-treasurer of Dreher Packing Co., Inc., Columbia, S. C., took over his city's top office this month. He was inaugurated June 1 as mayor of Columbia. Dreher was graduated from the School of Business Administration, University of South Carolina, in 1935 and became secretary-treasurer of the firm that year. He was selected "Young Man of the Year" by the Columbia Junior Chamber of Commerce in 1946. Dreher is a member and past president of the Columbia Lions Club, member of the board of directors of the Columbia YMCA, member, former director and former vice president of the Columbia Chamber of Commerce, a director of the National Independent Meat Packers Association and served four years as a member of the Columbia City Council.



MAYOR DREHER

ABE COOPER, president of B. S. Pincus Co., Philadelphia, has been elected a vice president of the Golden Slipper Square Club Camp for Needy Boys and Girls in Bartonsville, Pa. He recently was elected to the board of governors of the Golden Slipper Square Club, which sponsors the camp.

Secretary of Agriculture EZRA TAFT BENSON has appointed N. R. CLARK of Chicago, a retired vice president of Swift & Company, as special assistant to work with the problem of government surplus commodity disposal.

DEATHS

ARTHUR C. VOLZ, 59, a partner for many years in the Volz Packing Co., St. Louis, died recently of heart disease. The firm was founded by his father, the late JOHN VOLZ, in 1895. Volz is survived by his widow, LUCILLE, and two sons, JOHN A. and ARTHUR M. VOLZ.

SAMUEL B. DURYEE, 69, head of S. B. Duryee & Sons Co., Chatham (N.J.) meat wholesalers, died June 4 of a heart ailment.

HAYWOOD E. LESTER, who retired in 1949 as district manager of Armour and Company in Jacksonville, Fla., died recently in St. Petersburg.

WSMPA Gets U. S. Leave to Intervene in Government Subsidy Recovery Case

Permission to intervene on behalf of the Western States Meat Packers Association in the government's subsidy recovery case against a Texas packer has been granted to WSMFA by the solicitor general of the United States. The association received consent to file an amicus brief in the case of Aaron Borin, doing business as Wichita Packing Co., Dallas, Tex. Borin's firm now is known as the Borin Packing Co.

Borin is seeking reversal by the U. S. Supreme Court of the decision by the 5th Circuit Court of Appeals in New Orleans last January 5 that the government is entitled to simple restitution of approximately \$750,000 in subsidies received by his firm during a period in which the government charges OPA regulations were violated. Although the government evidence reached back as much as 12 years, the Circuit Court reversed an earlier decision of the U. S. District Court, Northern District of Texas, and held that the statute of limitations did not apply. Several suits since have been filed against other packers.

"We feel that the decision of the 5th Circuit Court of Appeals was

wrong and that this decision is so broad that it would not only hold liable willful violators of OPA regulations but also many who were not willful violators," said E. F. Forbes, WSMFA president. He pointed out that more than \$1,000,000,000 was paid in meat subsidies and the Borin decision could jeopardize the entire meat packing industry if the government saw fit to prosecute most of the cases of violations of OPA regulations. The firm of Brobeck, Phleger and Harrison, general counsel for WSMFA, will submit the brief in opposition to the decision of the 5th Circuit Court of Appeals.

Public Hearings on VE Plan Set in California

The California Department of Agriculture, Sacramento, has called public hearings to be held in San Diego, Fresno, Los Angeles and San Francisco to consider proposals for extending the state's vesicular exanthema non-quarantined area to include all counties not now free from the state quarantine. Vesicular exanthema is a serious disease of hogs.

At present 21 Northern California counties are non-quarantined through department action taken March 19. Requests have been received by the

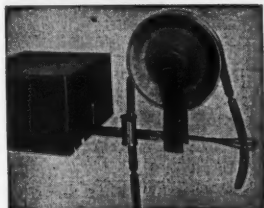
department from swine producers, meat packers, commission firms, farm organizations and other segments of the hog industry to bring the other 37 counties in the state under non-quarantined regulations by February 14, 1955.

Vesicular exanthema is spread through feeding raw garbage to hogs. The proposed changes, if adopted by the department, would mean virtually that the cooking of garbage fed to swine would be expanded to a statewide basis.

W. C. Jacobsen, acting director of the department, said that all persons interested in vesicular exanthema control are invited to attend the hearings and to participate in the discussion orally or by written statement.

The schedule of hearings, all of which begin at 10 a.m., is as follows: *San Diego*, June 24, at Chamber of Commerce Auditorium, 435 West Broadway; *Fresno*, June 30, Fresno Memorial Auditorium, Room 201, Fresno Street between N and O Streets; *Los Angeles*, July 8, Room 1, basement of the State of California Building, 11th and Grand Avenue; *San Francisco*, July 12, Hearing Room (Room 39) in the basement of Division of Highways Building, 150 Oak Street.

"STRING-A-WAY" does it mechanically



De-strings 900 pounds of linked sausage in an hour without "whipping" by hand.

**SAVES LABOR —
SAVES TIME —
SAVES MONEY.**

Easy to operate.
Details on request.

THE E. KAHN'S SONS CO.
CINCINNATI 25, OHIO
Kirby 4000

Reco REFRIGERATOR FANS



blow upwards!

- Keep coils from frosting
- Dry up moisture
- Kill odors

SAVE THEIR COST EACH MONTH

REYNOLDS
ELECTRIC COMPANY

Established 1900

3089 River Road

River Grove, Ill.

DO YOUR CLOGGED DRAINS CAUSE THIS?



USE
SANO 222

**THE REVOLUTIONARY
CHEMICAL THAT CLEANS
SERVICE LINES, TOO**

- ★ Eliminate Lost Manhours!
- ★ Prevent Unsanitary Conditions!

Avoid production interruptions due to clogged floor drains. SANO 222 eliminates the source of your service line problems quickly, thoroughly. A one-man operation, SANO 222 won't corrode or damage any type lines.

**SANO 222 IS GUARANTEED!
YOU CAN'T LOSE!**

For Information, Write or Wire Dept. 5-22

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CHICAGO
The SANFAX Company
170 CENTRAL AVE. S.W.
ATLANTA, GEORGIA

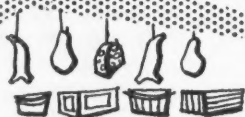


SPECTOR

CONTROLLED TEMPERATURE

takes the "Perish" out of
PERISHABLE FREIGHT!

From departure at your door to final destination, the specially designed SPECTOR "mobile refrigerator" — manned by trained personnel assures fast, fresh, safe delivery of your meat loads.



HERE ARE THE 4 REASONS WHY YOU SHOULD ROUTE YOUR NEXT LOAD VIA SPECTOR

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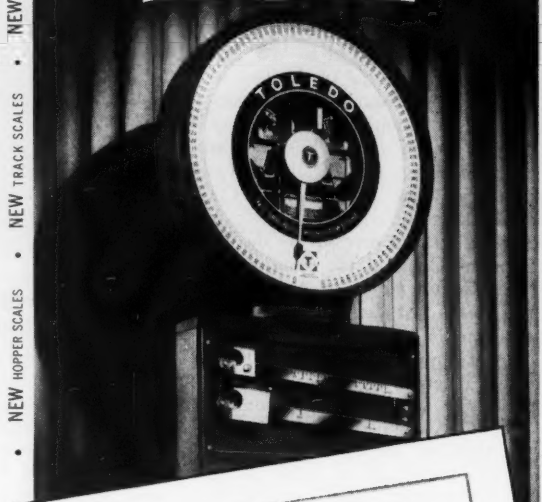
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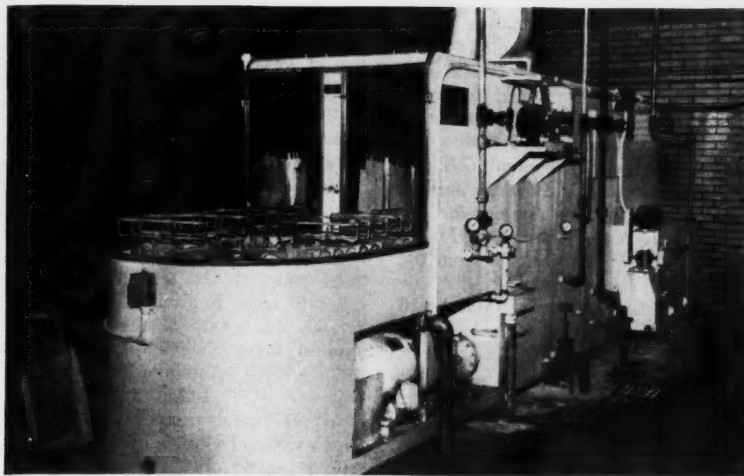
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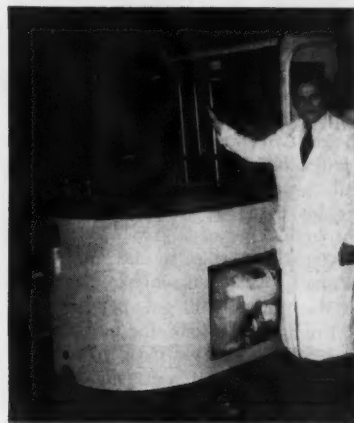
HEADQUARTERS FOR SCALES

THE NATIONAL PROVISIONER

Operations



LOADING, UNLOADING of molds takes place at front of unit near control button.



RUDI WILLERS, plant superintendent, demonstrates versatility of washer by inserting long mold into feed carriage basket.

Automatic Mold Washing Geared for Speed

In proportion to the number of molds used in daily sausage production, the cleaning of these molds after each processing cycle can be a time consuming and tedious job.

This is especially true if cleaning is done by hand. Each mold has to be placed in a detergent solution to loosen the dirt, then hand scoured with a suitable cleaning medium, removed from the solution, rinsed, and placed on a drying rack. The time expended increases with the one-mold-at-a-time handling typical of hand washing. Yet molds must be washed after each cycle, if all dangers of off odors and off colors are to be avoided.

Faced with the problem of washing over 1,500 molds of various capacities and shapes, once or several times a day, The Schmidt Provision Company, Toledo, Ohio, decided to experiment with a mechanical solution to this bottleneck. Emil A. Schmidt, president, authorized the United Butchers' Supply Co., Toledo, to install in his kitchen a washer unit manufactured by the Niagara Bottle Washer Mfg. Co., Toledo. The manufacturer worked with the Schmidt plant superintendent, Rudi Willers, for six months making the necessary modifications in the equipment to tailor it to the task of mold washing. Nozzles and screening water flow were modified to get the degree of efficiency required.

Emil Schmidt says the unit, which

has performed on a daily production basis for about four months, cleans perfectly approximately 97 per cent of the molds washed in a cleaning cycle. Where older soft-metal type molds are used product gets baked into them and hand washing is required. This accounts for the 3 per cent touch-up.

Handles 250 Molds per Hour

The unit cleans about 500 pans an hour for the sausage kitchen. If the processing equipment being cleaned is the ham mold with its spring-ratchet lid, the unit will clean approximately 250 molds with their mated lids. The plant uses a lid which has a spring type ratchet arm. Willers says the unit cleans the lid with the same high degree of efficiency as it does the molds, requiring about a 3 per cent touch-up job.

Management thinks the machine encourages the sound practice of cleaning the molds after each use which results in easier cleaning. There is no short cut in the cleaning operation because of a shortage of molds. In several hours the machine can clean all the molds.

The machine is 14 x 4½ x 5½ ft. The front of the unit is both the feed and discharge end. Traveling through the wash cycle is an endless chain of carrier baskets which hold the molds. The basket will hold four of the long molds used in luncheon meat produc-

tion or two of the rectangular molds used in loaf or ham production. Smaller and shallower pans used for small baked loaf production also are machine washed. The plant's engineering department developed a metal frame which rides in the washing machine basket and in turn holds the small, odd-sized pans.

Willers says the loading and unloading pattern of the new washer is about four times faster than a former mechanical washer used and about ten times as fast as hand washing. Since the feed and discharge are at the same end of the machine it requires only one man to fill it with soiled molds and remove the clean ones. He pulls up two trucks—one full of soiled molds and an empty one for the clean molds. The feeding and unloading is a two-handed operation. On the discharge side he can lift four long molds at one time.

The loading and unloading is done by one operator as the baskets move forward through the wash cycle in a continuous procedure with a stop-go pattern. The baskets make one forward move, pause for a fraction of a minute, and then move forward again.

The machine uses rinse waters held at 160° F., a wash water held at 180° F. with spray pressures at 20 psi. The temperatures, pressures and speed of the basket conveyor can be regulated.

The detergent solution tank has a

capacity of 250 gal. into which the plant places at the beginning of each day 22 lbs. of Wyandotte cleaning compound. If the machine is used throughout the day, it adds about 3 lbs. of the compound at noon.

The unit's screens are cleansed of the collected materials, such as bits of paper and meat tissue, about once every two hours. Willers says the screen cleaning operation requires only several minutes.

The machine carries the molds through a pre-soak area. This water is reused as pre-rinse and final rinse. Water is wasted through an overflow at the rate of 200 gal. per hour.

From the pre-soak, the molds travel through the washing cycle where they are subjected to a special hydro-pressure wash. The heated wash water under pressure reaches all parts of the mold. The wash area occupies approximately three quarters of the travel route of the washer conveyor. After screening, the detergent water is recirculated under pressure over the oncoming molds. All temperatures are thermostatically maintained and pressure gauges show the pressure of the various pumped cleansing flows.

Control buttons for the whole machine are on the operator's side. Willers says the only maintenance

NSC Packer Contestants Continue Safety Gains; 9-Month Frequency Rate Down 24%

MEAT packers participating in the National Safety Council's meat packing industry safety contest continued to show a marked improvement in the nine-month cumulative frequency as compared with the like period last year. The combined frequency rate for the 87 meat packers participating in this contest for the nine-month period ending in March was 8.75, down 24 per cent from the comparable period last year.

During the month of March 56 per cent of the contestants had perfect no lost time accident records. The plants that worked the largest

required for the unit is cleaning of the nozzle heads about once a month.

Management is well pleased with the performance of the machine. Not only does the unit remove all grease and meat particles from the molds but, with its controlled temperatures and detergent solution, it achieves a chemical and temperature sterilization of the molds which normally would not be feasible with hand operations, says Emil Schmidt.

number of accident-free manhours were Swift & Company units at National Stock Yards and Omaha and St. Louis Independent Packing Co.

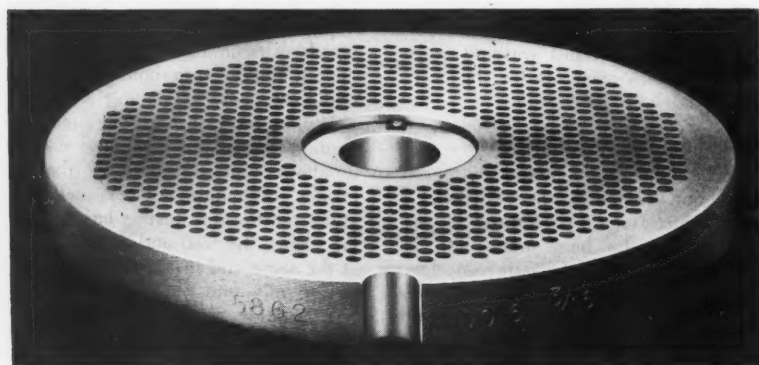
The March frequency rate for all contestants was 6.83 while the nine-month cumulative rate was 8.75.

In Division I, Group A, the large slaughtering and meat packing plants, the March frequency rate was 6.66 and the cumulative rate was 9.00. The rate for the month was down slightly from February's 6.85. Leaders in this group at the nine-month period were Swift's plant at Fort Worth with a cumulative frequency rate of 1.54, followed by Kingan, Inc., at Indianapolis with 2.09 and Swift's Omaha plant with 2.74. In this grouping of 15 plants, 11, or 73 per cent, had cumulative nine-month frequency rates below 10.

In Division I, Group B, the medium-sized slaughtering and meat packing plants, the average March frequency rate was 6.97, up sharply from February's 3.52. However, because of the broad work hour base with which the month's frequency rate was combined, the cumulative nine-month frequency rate rose slightly from an eight-month rate of 7.04 to a nine-month rate of 7.23. The leaders in this group were the Wilson & Co., Inc., plants at Los Angeles with 0.73, Oklahoma City with 1.90 and Omaha with 2.09. In this group of 22 plants, 16 or 72 per cent had nine-month rates under 10.

In Division I, Group C, the smaller slaughtering and meat packing plants, the March frequency rate was 6.09, down by 19 per cent from February's 7.56. The nine-month cumulative frequency rate for this group was 9.52. Four plants in this group still had perfect no lost time accident records for the nine-month period. These plants were Swift units at San Antonio and Perry, Iowa; Corkran, Hill & Co., Inc., Baltimore, and Plankinton Packing Co., Menominee, Mich. In this, the largest group and the one with the largest spread between contestants, 19 or 52 per cent of the plants had a nine-month cumulative frequency rate under 10.

In Division II, the processing and manufacturing plants, the March frequency rate was 12.17, down slightly from February's 12.32. Here the leaders were the Quaker Oats Co. plant at Joplin, Mo. with a perfect no accident record for the nine-month period, followed by Peter Eckrich & Sons, Inc., at Fort Wayne with 4.04.



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Provisioner Wins Sixth National Safety Award

For the sixth consecutive year THE NATIONAL PROVISIONER has been given the National Safety Council's Public Interest Award. The award is made annually by the NSC on a selected basis to public information media which have rendered exceptional service to the cause of safety. The NP has received its awards for



NED DEARBORN, president of the National Safety Council, presents safety award to Edward R. Swem, editor of The National Provisioner, at luncheon in Chicago sponsored by the Chicago Motor Club.

promoting safety within the meat industry.

Judges were Frank Ahlgren, editor, *Memphis Commercial Appeal*; Hugh Curtis, editor, *Better Homes & Gardens*; Norman Damon, vice-president, Automotive Safety Foundation; Arthur F. Harre, manager, radio station, WLS; Wesley I. Nunn, advertising manager, Standard Oil Co. (Ind.); Dr. Kenneth E. Olson, dean of the Medill School of Journalism, Northwestern University; Robert K. Richards, administrative vice-president, National Association of Radio and Television Broadcasters, and Miss Judith Waller, director of education and public affairs, Chicago office of the National Broadcasting Co.

The 1953 award went to 28 daily papers and eight weekly newspapers, 72 radio and 17 television stations, two radio networks, 32 advertisers and 13 general circulation and 27 specialized magazines. Of all the magazines receiving the award, THE NATIONAL PROVISIONER was the only one dealing with a specific food manufacturing industry.

Holds Unions Liable

A ruling that a labor union is liable for damages if its illegal actions force an employer to go out of business has been handed down by the Kentucky Court of Appeals.

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Available in 10, 20, 30, 40, 60, 80, 100 & 150 gallon sizes. Also pedestal type.

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Gwaltney's Dual Kill-Cut

(Continued from page 12)

with 500-gpm. pumps. The water is stored in two 30,000-gal. tanks and is moved from them via centrifugal pumps into a pressure tank and thence into the plant distribution system.

While the softness of the deep well water (10 ppm. as CaCO_3) has advantages, its alkalinity is high and it must be mixed with surface well water when it is used for steam generation. The plant's steam needs are filled by a 400-hp. modulating automatic boiler which uses No. 6 oil for fuel and operates at 150 lbs. pressure. The unit performs with 83 per cent efficiency and is sufficiently large to supply the plant when additions will have been made.

The plant's present refrigeration requirements are not heavy, since only the offal and carcass chill rooms and the cutting and shipping areas are cooled, but will increase when a freezer, other coolers, curing, sausage processing and packaging rooms are added. Blower units are employed in the coolers and the engine room equipment includes two 9x9 vertical compressors and evaporative condensers.

Handle Livestock Efficiently

The plant has especially good facilities for receiving trucked-in hogs in large or small lots and for the subsequent handling of the animals. Separate unloading ramps are provided for single deck small trucks and single and double deck trailers. Hogs are housed in an open-sided pavilion with a monitor roof for protection and ventilation. The concrete-floored pens have no drains but are pitched to the sides of the building where curved gutters outside the enclosure receive

moisture and waste from the pens. It is easy to flush out the pens and gutters and the absence of floor drains prevents crippling falls and eliminates nuisance of pipe stoppages.

Plant waste is put in optimum condition for disposal by treating it in a flotation separator similar in principle to those described in The National Provisioner of March 31, 1951 and November 29, 1952. Grease is floated to the top of the waste liquid, and solids dropped to the bottom of the separator, by the addition of alum and air injection. Floating grease is skimmed mechanically and sludge pumped off the bottom of the flotation chamber.

Major items of equipment for the new plant, including the hog hoist, ducker, dressing conveyor and inspection table, platforms, trimming and boning tables, trucks, trolleys, head splitter, trolley cleaner, hasher and washer, hog neck washer, blood dryer and hog cutting conveyor, were furnished by the Allbright-Nell Co.

Four Townsend Engineering Co. skimmers are used on the pork cutting floor and carcasses are divided with a Best & Donovan carcass splitter.

The hog scalding tub, special hog head conveyor, Grip-Strut floor stands and lard storage tanks were furnished by The Globe Company.

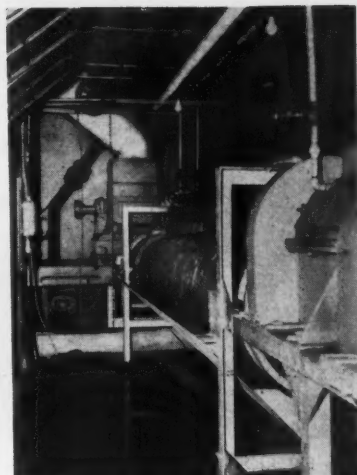
The dehairer, hair conveyor, carcass washer and jaw puller and snout stripper were provided by Cincinnati Butchers' Supply Co.

Niagara blowers and evaporative condensers are used in the refrigeration system and the two 9x9 compressors are Worthingtons. Jamison cold storage doors are installed in the coolers. Industrial Mfg. & Engineering Co. furnished the ceiling mounted fin coils for the cutting floors.

The inedible rendering department percolators and the screw conveyor were provided by the Dupps Co. and a French Oil Mill Machinery Co. press has been installed in the lard rendering department. One Anderson Ex-peller is used for inedible cracklings.

The waste treatment unit was supplied by Sveen Pedersen and the Continental automatic boiler by Boiler Engineering & Supply Co. of Phoenixville, Pa.

The supervisory staff of the Gwaltney company is composed of: W. H. Shearin, assistant secretary - treasurer and general office manager; L. E. Cox, manager of Plant No. 1, Smithfield ham division; A. C. Cannon, manager of Plant No. 2, processing and development division; Tom W. Hiers, manager of Plant No. 3 in charge of livestock procurement, pork killing and



HASHED FATS are given a good washing.

cutting, inedible rendering and lard refining; V. P. Heim, superintendent of pork kill and cut; B. W. Yeoman, works engineer, and E. G. Finley and E. L. Emory, sales managers.

Short Course Offered On Inedible Fats, Fatty Acids

The sixth short course on "Inedible Fats and Fatty Acids" to be sponsored by the American Oil Chemists' Society will be conducted August 15-20 at Lehigh University, Bethlehem, Pa.

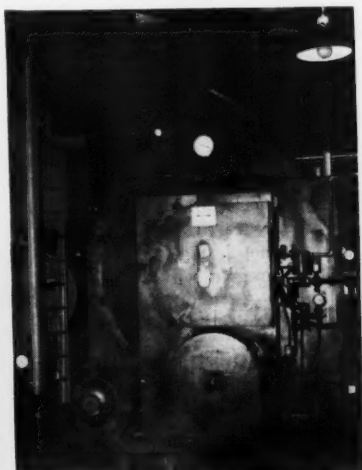
Dr. Daniel Swern will be chairman of the course, which is to cover economic and technological trends, the recovery and handling of inedible fats and fatty acids, chemical reactions, technology and applications of inedible glycerides, and production and applications of fatty acids and derivatives. Each subject will be presented by an authority in the field.

Registration forms may be obtained from the American Oil Chemists' Society, 35 E. Wacker dr., Chicago 1, Ill.

VE Quarantine Changes

A number of areas have been released from federal quarantine because of the swine disease vesicular exanthema, the U. S. Department of Agriculture announced in Amendment 29 to BAI Order 383, Revised. The releases were made in areas where the disease is not known to exist, or where no raw garbage is being fed.

These areas consist of sections in Humboldt, Lake, Mendocino and Tehama counties in California; Bristol, Essex, Hampden, Norfolk and Worcester counties in Massachusetts; St. Clair county in Michigan, and Dutchess county in New York.



PACKAGE BOILER performs efficiently.



EXTERIOR of new refrigerated car with mechanical unit installed at one end.

New Reefer Cooled With Diesel Power

Positive operation, small space requirement, and maximum refrigerant carryover protection are some of the advantages claimed for a new mechanically refrigerated car.

Converted for mechanical refrigeration by the North American Car Corp. for the Chicago & Northwestern Railway System, the equipment design was the joint effort of Dole Refrigeration Co., Saylor Beall Man-

ufacturing Co., and Fairbanks, Morse & Co. The unit was previewed recently by railroad officials at the Northwestern Station in Chicago.

The unit is powered by a 16-hp. Fairbanks, Morse diesel engine and has a 10-ton Saylor Beall refrigeration system which can maintain temperatures of -15°F . There are no on and off controls. Once started, the system operates constantly. When the desir-



CLOSEUP shows compactness of system housed in one ice bunker.

ed temperature in the car is reached, the compressed gases are cycled from the high side to the low side of the 4-cylinder Brunner compressor by a specially designed automatic by-pass. During this non-demand period, the motor and the compressor idle as they recompress the same gas.

Plates Provide Safeguard

When the temperature within the car demands more refrigeration, the compressed gas passes through a fan-cooled condenser to a liquid receiving tank and then into the Dole holdover plates. The plates provide a refrigerant safeguard for the load. If the system should fail, the eutectic within the plates will provide zero temperature protection for 36 hours, it is claimed.

The holdover plates, which occupy ceiling space in the car normally required for air circulation, are compartmentalized through expansion valves into three sections. Through bulkheading and the closing of the valves, the car can carry a mixed load.

The motive parts of the system are housed in the space formerly occupied by one ice bunker, freeing the other bunker space for cargo. This increases cargo capacity by about 10 per cent.

The unit carries 225 gals. of economical diesel fuel. At full load the fuel requirements average 7/10 gal. per hour. Assuming a 20 hour full load demand, the unit has fuel for 16 days.

Insulated with 6 in. of Fiberglas, the car has a capacity of 72,000 lbs. The tubing in the car is installed in a specially developed way so that it is said not to break even under the most abusive road conditions.

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Full Week Of Meat Production 14% Over Holiday Period; Pork Above 1953

MEAT production under federal inspection for the week ended June 12 was estimated by the U. S. Department of Agriculture at 349,000,000 lbs. This was a 14 per cent increase over 306,000,000 lbs. pro-

duction of beef at 190,200,000 lbs. amounted to about a 14 per cent increase over 167,800,000 lbs. produced the week before and about 10 per cent more than the 177,800,000 lbs. in the same 1953 week.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended June 12, 1954, with comparisons

Week Ended	Beef			Veal			Pork (excl. lard)			Lamb and Mutton			Total Meat Prod.
	Number	Prod.		Number	Prod.		Number	Prod.		Number	Prod.		
June 12, 1954	365	190.2		140	18.2		828	128.2		277	12.2		349
June 5, 1954	319	167.8		134	17.4		716	110.1		252	11.1		306
June 13, 1953	330	177.9		139	18.2		834	122.0		246	10.3		328

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle			Calves			Hogs			Sheep and Lambs			LARD Per 100 lbs.	PROD. Total mil. lbs.
	Live	Dressed		Live	Dressed		Live	Dressed		Live	Dressed			
June 12, 1954	855	521		235	130		273	155		90	44		14.3	32.3
June 5, 1954	960	526		235	130		267	154		92	44		13.9	26.5
June 13, 1953	963	539		232	131		259	146		88	42		14.7	31.9

duced the week before and 6 per cent more than the 328,000,000 lbs. produced in the corresponding period of last year. Animals intended for market the previous holiday week, coupled with a full week's slaughter and the heavier average weights of hogs helped push output to among the largest since January.

Output of veal rose only moderately to 18,200,000 lbs. from 17,400,000 lbs. the previous week and for the first time in months, was no larger than for the corresponding period of the year before.

Pork production at 128,200,000 lbs. represented about a 14 per cent gain over the holiday week and

about 5 per cent more than the 122,000,000 lbs. for the same 1953 period despite the smaller kill since last year. Output of lard rose to 32,500,000 lbs. from 26,500,000 lbs. the previous week and 31,900,000 lbs. last year.

Output of lamb and mutton gained nearly 10 per cent to 12,200,000 lbs. from 11,100,000 lbs. the preceding week and about 19 per cent over the 10,300,000 lbs. produced in the same period of 1953.

AMI PROVISION STOCKS

Total of all pork meat holdings as of June 12, decreased 5 per cent from stocks reported on May 27, according to the American Meat Institute. Total pork stocks at 297,900,000 lbs. compared with 313,300,000 lbs. two weeks earlier. A year ago these holdings were reported at 345,600,000 lbs.

Total lard and rendered pork fat holdings amounted to 52,500,000 lbs. against 52,700,000 lbs. two weeks before and 119,100,000 lbs. a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks and a year earlier.

	June 12 stocks as Percentage of Inventories on	May 29	June 13
HAMS:	1954	1953	
Cured, S. P. regular	100	71	
Cured, S. P. skinned	104	76	
Frozen-for-cure, regular	100	...	
Frozen-for-cure, skinned	89	110	
Total hams	96	87	
PICNICS:			
Cured, S. P.	95	61	
Frozen-for-cure	93	54	
Total picnics	94	56	
BELLIES:			
Cured, D. S.	105	113	
Cured, S. P. & D. C.	95	59	
Total bellies	98	94	
FAT BACKS:			
D. S. CURED	97	116	
OTHER CURED AND FROZEN-FOR-CURE			
Total other	96	134	
BARRELED PORK	100	50	
FRESH FROZEN			
Loins, shoulder butts and spareribs	96	47	
All other	103	90	
TOT. ALL PORK MEATS	95	86	
RENDERED PORK FATS	129	104	
LARD	98	43	

LIGHT HOGS LOSE, HEAVIES GAIN IN CUTTING VALUE

(Chicago costs and credits, first two days of the week)

Cutting margins on light hogs declined sharply as aggregate values on meat cuts from this class dropped at a faster rate than live costs to packers. Heavy hogs gained in value as average live costs declined nearly \$2 from a week ago.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

	—180-220 lbs.—				—220-240 lbs.—				—240-270 lbs.—			
	Pct. live	Price per lb.	Value per cwt.	per cwt.	Pct. live	Price per lb.	Value per cwt.	per cwt.	Pct. live	Price per lb.	Value per cwt.	per cwt.
Skinned hams	12.7	51.8	\$ 6.58	\$ 9.48	12.7	50.6	\$ 6.43	\$ 9.00	13.0	48.9	\$ 6.36	\$ 8.94
Picnics	5.7	33.6	1.92	2.72	5.6	32.3	1.81	2.51	5.4	27.3	1.47	2.08
Boston butts	4.2	35.6	1.50	2.17	4.1	31.8	1.30	1.93	4.1	31.8	1.30	1.82
Loins (blade in)	10.1	48.4	4.89	7.07	9.8	43.7	4.28	6.06	9.6	36.4	3.49	4.98
Lean cuts	\$14.89	\$21.44	\$13.82	\$19.40	\$12.62	\$17.53
Bellies, S. P.	11.0	50.3	5.53	7.95	9.5	46.8	4.45	6.31	4.0	40.4	1.62	2.30
Bellies, D. S.	2.1	28.9	.61	.87	8.6	28.9	2.49	3.40
Fat backs	3.2	10.4	.33	.47	4.6	10.7	.50	.69
Jowls	1.7	16.7	.28	.42	1.7	16.7	.28	.42	1.9	16.7	.33	.47
Raw leaf	2.3	14.9	.34	.48	2.2	14.9	.33	.47	2.2	14.9	.34	.48
P.S. lard, rd. wt.	14.9	14.5	2.16	3.12	13.4	14.5	1.94	2.80	11.6	14.5	1.68	2.30
Fat cuts & lard	\$ 8.31	\$11.97	\$ 7.94	\$11.34	\$ 6.96	\$ 9.64
Spareribs	1.6	47.1	.75	1.08	1.6	34.6	.55	.80	1.6	28.1	.45	.62
Reg. trimmings	3.3	18.6	.61	.87	3.1	18.6	.58	.78	2.9	18.6	.54	.76
Feet, tails, etc.	2.0	14.1	.28	.41	2.0	14.1	.28	.40	2.0	14.1	.28	.40
Offal & misc.75	1.0875	1.0675	1.05
TOTAL YIELD & VALUE	60.5	...	\$25.50	\$36.85	71.0	...	\$23.92	\$33.78	71.5	...	\$21.60	\$30.30
Cost of hogs	\$24.94	\$24.13	\$22.82	...
Condemnation loss131313	...
Handling and overhead	1.87	1.65	1.51	...
TOTAL COST PER CWT.	\$26.94	\$38.76	\$25.91	\$36.40	\$24.46	\$34.21
TOTAL VALUE	25.59	36.85	23.92	33.78	21.66	30.30
Cutting margin	—\$1.35	—\$1.91	—\$1.99	—\$2.71	—\$2.86	—\$3.91
Margin last week	— .58	— .79	— 1.95	— 2.68	— 3.55	— 4.89

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended June 12, with comparisons:

	Week June 12	Previous Week	Cor. Week 1953
Cured meats, pounds	11,116,000	7,175,000	3,613,000
Fresh meats, pounds	17,624,000	38,801,000	17,588,000
Lard pounds	2,743,000	2,401,000	3,275,000

ANIMAL FOODS PRODUCTION

A total of 36,401,482 lbs. of animal foods was canned under federal inspection during April, according to a USDA Meat Inspection Branch report. This was compared with 36,880,165 lbs. of product canned in March and 35,716,190 lbs. in April, 1953.

May 31 Cold Storage Meat Stocks 24% Below Year Ago; 25% Under Average

EXCEPT for a few items, there was a general movement of meats out of cold storage in May, a U. S. Department of Agriculture report indicated. The total of all meats declined to 656,915,000 lbs. on May

was larger compared with 194,617,000 lbs. in cold storage on May 31 last year. The May 31 average for beef was 133,462,000 lbs.

Total pork holdings were down to 391,717,000 lbs. for a moderate drop

U. S. COLD STORAGE STOCKS, MAY 31, 1954

	May 31 1954 1,000 lbs.	May 31 1953 1,000 lbs.	Apr. 30 1954 1,000 lbs.	5-yr. av. 1949-53 1,000 lbs.
Beef, frozen	119,049	183,090	137,571	123,772
Beef, in cure and cured	8,438	11,527	9,413	9,690
Total beef	127,487	194,617	146,984	133,462
Pork, frozen	249,774	294,536	288,381	342,301
Pork, D.S. in cure and cured	43,032	39,339	36,602	47,835
Pork, S.P. in cure and cured	98,911	125,880	95,914	162,254
Total pork	391,717	459,755	420,917	552,390
Lamb and mutton, frozen	8,046	14,720	8,897	10,106
Veal, frozen	10,986	15,657	13,018	9,347
All offal	46,422	58,910	47,423	54,507
Canned meat and meat products	58,238	57,131	54,898	44,607
Sausage room products	14,019	17,612	14,211	15,368
Total all meats	656,915	818,402	706,348	819,907

The Government holds in cold storage outside of processors' hands, 22,890,000 lbs. of beef, and 10,015,000 lbs. of pork.

31 for an 8 per cent reduction from 706,348,000 lbs. a month before, 24 per cent under the 818,402,000 lbs. a year earlier and 25 per cent less than the five-year 1949-53 average of 819,907,000 lbs. for the date.

Beef stocks declined slightly to 127,487,000 lbs. from 146,984,000 lbs. on April 30, while the decrease

from 420,917,000 lbs. a month earlier. Such stocks on May 31, 1953 were 459,755,000 lbs. and the five-year average, 552,390,000 lbs.

Lamb and mutton stocks were down to 8,046,000 lbs. from 8,897,000 lbs. on April 30. A year ago these stocks were at 14,720,000 lbs. and the average was 10,166,000 lbs. Veal inven-

tories declined almost 30 per cent to 10,986,000 lbs. from 13,018,000 lbs. a month before, while last year at the close of May veal holdings were 15,657,000 lbs. The average for such meats was 9,347,000 lbs.

Miscellaneous meats on May 31 totaled 46,422,000 lbs. compared with 54,423,000 lbs. on April 30. Offal inventories on May 31, last year amounted to 58,910,000 lbs. and the average for the date, 54,567,000 lbs.

Canned meats and meat products amounted to 58,238,000 lbs. and were larger than for all other dates and the average May 31 sausage room products at 14,019,000 lbs. compared with 14,211,000, 17,612,000 and 15,368,000 for the other dates and average, respectively.

HOG WEIGHTS AND COST

Average costs and weights of hogs at eight markets during May, 1954, with comparisons:

	BARROWS AND GILTS		AVERAGE WTS. (LBS.)	
	May 1954	May 1953	May 1954	May 1953
Chicago	\$26.05	\$24.32	246	232
Kansas City	26.19	23.90	234	224
Omaha	25.67	23.62	245	236
St. Louis Nat'l				
Stock Yards	26.73	24.20	228	219
St. Joseph	26.17	23.87	234	221
St. Paul	25.45	23.58	242	229
Sioux City	25.43	23.64	252	233
Indianapolis	26.72	24.61	231	219

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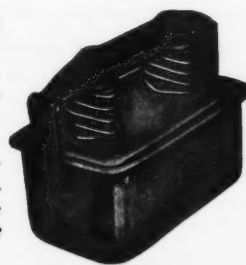
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Meat and supplies

prices

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF	
Native steers	June 15, 1954
Prime, 600/700	38 @38½
Choice, 500/700	37 @37½
Choice, 700/800	37
Good, 700/800	35½ @36
Commercial cows	26
Can. & cut. cows	22½
Bulls	25 @25½

STEER BEEF CUTS

Prime:	
Hindquarter	52.00@53.0
Forequarter	30.00@32.0
Round	45.00@46.0
Trimmed full loins	80.00@82.0
Forehand	18.00@20.0
Brisket	25.00@26.0
Rib	52.00@54.0
Short plate	17.00@18.0
Flanks (rough)	17.00@18.0

Choice:	
Hindquarter	47.00@49.0
Forequarter	29.00@30.0
Round	44.00@45.0
Trimmed full loin	68.00@70.0
Regular chuck	29.00@31.0
Forehand	18.00@20.0
Brisket	25.00@26.0
Rib	52.00@54.0
Short plate	17.00@18.0
Flanks (rough)	17.00@18.0

Good:	
Round	43.00@44.0
Regular chuck	29.00@30.0
Brisket	22.00@24.0
Rib	40.00@43.0
Loins	59.00@62.0

COW & BULL TENDERLOINS	
3/4 in. range cows (frozen)	57
4/5 range cows (frozen)	65
5/6 range cows (frozen)	70
5/6 range cows (frozen)	85
Bulls, 5/6 (frozen)	85

BEEF HAM SETS

Knuckles	43
Insides	43
Outsides	39

BEEF PRODUCTS

Tongues, No. 1	29 @31
Hearts, regular	10½ @17
Livers, selected	27 @28
Livers, regular	20 @22½
Tripe, scalded	6 @ 6½
Tripe, cooked	8
Lips, scalded	9
Lips, unscalded	8
Lungs	6
Melts	6
Udders	5½ @ 5½

FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	23 @40
Veal breads, under 12 oz.	50 @55
12 oz. up	50 @55
Calf tongues, 1/down	24 @30
Ox tails, under ¼ lb.	8 @12
Over ¼ lb.	12 @15

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs.	61 @63½
Hams, skinned, 14/16 lbs.	61 @63½
ready-to-eat, wrapped	64 @66
Hams, skinned, 16/18 lbs.	64 @66
wrapped	59 @63
Hams, skinned, 16/18 lbs.	62 @63
ready-to-eat, wrapped	62 @63
Bacon, fancy, trimmed	65 @64½
brisket off, 8/10 lbs.	65 @64½
wrapped	60 @62
Bacon, fancy square cut	60 @62
seedless 2/4½ lbs.	60 @62
wrapped	60 @62
Bacon, No. 1 sliced, 1-lb.	63 @65
open-faced layers	63 @65

VEAL—SKIN OFF

(Carcass)	
(L.C.I. prices)	
Prime, 50/100	\$39.00@41.00
Prime, 110/150	38.00@41.00
Choice, 50/80	33.00@34.00
Choice, 80/110	34.00@38.00
Choice, 110/150	35.00@36.00
Good, 50/80	32.00@33.00
Good, 80/110	33.00@35.00
Good, 110/150	31.00@34.00
Commercial, all wts.	27.00@32.00

CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	18@19
Good, 70/down	16@17

CARCASS LAMB

(L.C.I. prices)	
Prime, 30/40	51@52
Prime, 40/50	51@52
Choice, 30/40	50@51
Choice, 40/50	50@51
Good, 40/50	45@49

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	20
Pork trim., guar. 50% lean, bbls.	21
Pork trim., 80% lean, bbls.	32½
Pork trim., 95% lean, bbls.	50@52
Pork cheek meat, trmd., bbls.	34
Pork head meat	28
C.C. cow meat, bbls.	28
Bull meat, bon's, bbls.	34½@35
Beef trimmings, 75/85, bbls.	24
Beef trimmings, 85/90, bbls.	28
Bon's chucks, bbls.	31½
Beef, cheek meat, trmd., bbls.	24½@25
Beef head meat, bbls.	31
Shank meat, bbls.	34½
Veal trim., bon's, bbls.	30 @31

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)	
Hams, skinned, 10/14	53 @54½
Hams, skinned, 14/16	51 @51½
Pork loins, regular	50
Pork loin, boneless, 100's	64
Shoulders, under 10 lbs., 100's	38
Picnics, 4/6 lbs. loose	36
Picnics, 6/8 lbs. loose	33½
Pork livers	14½
Boston butts, 4/8 lbs.	38
Tenderloins, fresh, 10's	78 @80
Neck bones, bbls.	14½ @15
Brains, 10's	10
Ears, 30's	14 @15
Snouts, lean lb, 100's	11½ @12
Feet, s.c., 30's	6½

SAUSAGE CASINGS

(L.C.I. prices quoted to manu- facturers of sausage)	
Beef casings:	
Domestic rounds, 1¼ to 1½ in.	55 @ 65
Domestic rounds, over 1½ in., 140 pack	75 @1.10
Export rounds, wide, over 1½ in.	1.35 @1.65
Export rounds, medium, 1½ @ 1¾ in.	85 @1.10
Export rounds, narrow, 1½ in. under	1.00 @1.25
No. 1 weans, 24 in. up	12 @ 14
No. 1 weans, 22 in. up	9 @ 12
No. 1 weans, 20 in. up	7 @ 10
Middles, sev. 1½ @ 2 in.	90 @1.25
Middles, select, wide, 2 @ 2½ in.	1.25 @1.65
Middles, extra select, 2½ @ 2¾ in.	1.95 @2.25
Middles, extra select, 2½ in. & up	2.75 @3.25
Beef bungs, exp. No. 1.	23 @ 32
Beef bungs, domestic	18 @ 24
Dried or salt, bladders, piece:	
8-10 in. wide, flat	7 @ 13
10-12 in. wide, flat	9 @ 15
12-15 in. wide, flat	17 @ 24
Pork Casings:	
Extra narrow, 20	3.90 @4.25
Narrow, medium, 29 @ 32 mm.	3.65 @4.15
Medium, 32 @ 35 mm.	2.75 @3.10
Spec. med., 35 @ 38 mm.	1.90 @2.40
Export bungs, 34 in. cut	45 @ 47
Large prime bungs, 34 in. cut	27 @ 40
Medium prime bungs, 34 in. cut	23 @ 30
Small prime bungs, 12 @ 19	
Middles, 1 per set, cap. off	55 @ 70
Sheep Casings (per hank):	
26/28 mm.	4.00 @4.75
24/26 mm.	4.00 @4.75
22/24 mm.	4.00 @4.45
20/22 mm.	3.00 @3.25
18/20 mm.	1.75 @2.25
16/18 mm.	1.25 @1.35

DRY SAUSAGE

(L.C.I. prices)	
Cervelat, ch. hog bungs.	93 @ 95
Thuringer	47 @ 51
Farmer	70 @ 78
Holsteiner	74 @ 79
B. C. Salami	85 @ 91
Genoa style salami, ch.	97 @ 99

DOMESTIC SAUSAGE

(L.C.I. prices)	
Pork sausage, hog cas.	42½
Pork sausage, sheep cas.	51½ @53
Frankfurters, sheep cas.	51½ @54
Frankfurters, skinless	41 @43½
Bologna (ring)	39 @46
Bologna, artificial cas.	35 @37½
Smoked liver, hog bungs	44 @46½
New Eng. lunch, spec.	60 @70
Souse	36
Polish sausage, smoked	48 @61
Pickle & Pimiento loaf	34 @41½
Olive loaf	37 @44½
Pepper loaf, unbl.	42 @61½
Smoke snacks	53½
Smoke links	62½

SPICES

(Basis Chgo., orig. bbls., bags, (bales))	
Whole Ground	
Allspice, prime	69 77
Resifted	73 81
Chili Powder	47
Chili Pepper	47
Cloves, Zanzibar	73 79
Ginger, Jam.	41 47
Mace, fancy, Banda	1.80
West Indies	1.52
East Indies	1.69
Mustard flour, fancy	37
No. 1	33
West India Nutmeg	50
Paprika, Spanish	70
Pepper, Cayenne	54
Red. No. 1	53
Pepper, Packers	81 90
Malabar	64 73
Black Lampung	64 70

SEEDS AND HERBS

(L.C.I. prices)	
Ground	
Whole for Sausage	
Caraway seed	26
Coriander seed	27
Mustard seed	31
fancy	23
Yellow American	17
Oregano	37
Coriander, Morocco	44
Natural No. 1	15
Marjoram, French	40
Sage, Dalmatian	47
No. 1	53
	61

CURING MATERIALS

Cwt.	
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.00
Saltpeter, n. ton, f.o.b. N.Y.	11.25
Bbl. refined gran.	14.00
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran, nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.; Gran. (ton)	28.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chicago	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.15
Refined standard cane gran.	8.65
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.10
Dextrose, per cwt.	7.46
Cerelose, Reg. 253	7.46
Ex-Whse, Chicago	7.50

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
	June 15	June 15	June 15
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$40.00@41.00	\$42.00@44.00	\$40.00@42.00
600-700 lbs.	39.50@40.50	40.00@43.00	40.00@42.00
Good:			
500-600 lbs.	37.00@40.00	40.00@41.00	38.00@40.00
600-700 lbs.	35.00@38.00	39.00@41.00	39.00@41.00
Commercial:			
350-500 lbs.	35.00@37.00	35.00@38.00	35.00@38.00
COW:			
Commercial, all wts. . .	25.00@28.00	28.00@34.00	26.00@31.00
Utility, all wts.	24.00@27.00	25.00@30.00	25.00@29.00
FRESH CALF (Skin-Off)			
Choice:			
200 lbs. down	39.00@41.00	38.00@40.00	41.00@43.00
Good:			
200 lbs. down	38.00@40.00	36.00@38.00	39.00@42.00
SPRING LAMB (Carcass):			
Prime:			
40-50 lbs.	47.00@49.00	46.00@48.00	45.00@48.00
50-60 lbs.	44.00@46.00	44.00@46.00	None quoted
Choice:			
40-50 lbs.	47.00@49.00	46.00@48.00	45.00@48.00
50-60 lbs.	44.00@46.00	44.00@46.00	None quoted
Good, all wts.	44.00@46.00	40.00@44.00	42.00@46.00

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO CHICAGO BASIS			BELLIES (Square Cut)			
WEDNESDAY, JUNE 16, 1954			Fresh or F.F.A. Frozen			
REGULAR HAMS						
Fresh or F.F.A.			Frozen			
8-1050½ n	50½ n	6-851 n	51 n	
10-1250½ n	50½ n	8-1051 n	51 n	
12-1448¾ n	48¾ n	10-1244 n	44	
14-1647½ n	47½ n	12-1438½ @ 38½	38	
16-1846 n	46 n	14-1636	35½	
18-2041½ n	41 n	16-1835½	35½ n	
20-2237½ n	37½ n	18-2034	34 n	
SKINNED HAMS						
Fresh or F.F.A.			GR. AMN. D. S.			
10-1252½ @ 53	52½ @ 53 n	BELLIES BELLIES			
12-1451½	51½	Clear			
14-1650	50 n	18-2024½ n	30 n	
16-1848 @ 49	48 @ 49	20-2524½	30 n	
18-2044	43½ n	25-3021	23½ n	
20-2239½	39½ n	30-3518	23 n	
22-2437 @ 37½	37	35-4017	18½	
24-2635½	35½ n	40-5015	18½ n	
26-3034½	34½ n	FAT BACKS			
30-3234	32 n	Fresh or Frozen Cured			
32-3434	32 n	6-811½ n	11½ n	
34-3634	32 n	8-1011½ n	11½ n	
36-3834	32 n	10-1211 n	11½	
38-4034	32 n	12-1412½ @ 12½	11½	
40-4234	32 n	14-1612½ n	12½ n	
42-4434	32 n	16-1812½ n	14½ n	
44-4634	32 n	18-2012½ n	14½ n	
46-4834	32 n	20-2513 n	15 n	
48-5034	32 n	BARRELED PORK			
50-5234	32 n	Clear Fat Back			
52-5434	32 n	Pork	60/7037 n	
54-5634	32 n	30/4039 n	70/8038 n
56-5834	32 n	40/5038 n	80/10035 n
58-6034	32 n	50/6038 n	100/12535 n
60-6234	32 n	60/7038 n	125/15035 n
62-6434	32 n	70/8038 n	150/17535 n
64-6634	32 n	80/10038 n	175/20035 n
66-6834	32 n	90/11038 n	200/22535 n
68-7034	32 n	100/12538 n	225/25035 n
70-7234	32 n	110/13538 n	250/27535 n
72-7434	32 n	125/15038 n	275/30035 n
74-7634	32 n	135/16038 n	300/32535 n
76-7834	32 n	145/17038 n	325/35035 n
78-8034	32 n	155/18038 n	350/37535 n
80-8234	32 n	165/19038 n	375/40035 n
82-8434	32 n	175/20038 n	400/42535 n
84-8634	32 n	185/21038 n	425/45035 n
86-8834	32 n	195/22038 n	450/47535 n
88-9034	32 n	205/23038 n	475/50035 n
90-9234	32 n	215/24038 n	500/52535 n
92-9434	32 n	225/25038 n	525/55035 n
94-9634	32 n	235/26038 n	550/57535 n
96-9834	32 n	245/27038 n	575/60035 n
98-10034	32 n	255/28038 n	600/62535 n
100-10234	32 n	265/29038 n	625/65035 n
102-10434	32 n	275/30038 n	650/67535 n
104-10634	32 n	285/31038 n	675/70035 n
106-10834	32 n	295/32038 n	700/72535 n
108-11034	32 n	305/33038 n	725/75035 n
110-11234	32 n	315/34038 n	750/77535 n
112-11434	32 n	325/35038 n	775/80035 n
114-11634	32 n	335/36038 n	800/82535 n
116-11834	32 n	345/37038 n	825/85035 n
118-12034	32 n	355/38038 n	850/87535 n
120-12234	32 n	365/39038 n	875/90035 n
122-12434	32 n	375/40038 n	900/92535 n
124-12634	32 n	385/41038 n	925/95035 n
126-12834	32 n	395/42038 n	950/97535 n
128-13034	32 n	405/43038 n	975/100035 n
130-13234	32 n	415/44038 n	1000/102535 n
132-13434	32 n	425/45038 n	1025/105035 n
134-13634	32 n	435/46038 n	1050/107535 n
136-13834	32 n	445/47038 n	1075/110035 n
138-14034	32 n	455/48038 n	1100/112535 n
140-14234	32 n	465/49038 n	1125/115035 n
142-14434	32 n	475/50038 n	1150/117535 n
144-14634	32 n	485/51038 n	1175/120035 n
146-14834	32 n	495/52038 n	1200/122535 n
148-15034	32 n	505/53038 n	1225/125035 n
150-15234	32 n	515/54038 n	1250/127535 n
152-15434	32 n	525/55038 n	1275/130035 n
154-15634	32 n	535/56038 n	1300/132535 n
156-15834	32 n	545/57038 n	1325/135035 n
158-16034	32 n	555/58038 n	1350/137535 n
160-16234	32 n	565/59038 n	1375/140035 n
162-16434	32 n	575/60038 n	1400/142535 n
164-16634	32 n	585/61038 n	1425/145035 n
166-16834	32 n	595/62038 n	1450/147535 n
168-17034	32 n	605/63038 n	1475/150035 n
170-17234	32 n	615/64038 n	1500/152535 n
172-17434	32 n	625/65038 n	1525/155035 n
174-17634	32 n	635/66038 n	1550/157535 n
176-17834	32 n	645/67038 n	1575/160035 n
178-18034	32 n	655/68038 n	1600/162535 n
180-18234	32 n	665/69038 n	1625/165035 n
182-18434	32 n	675/70038 n	1650/167535 n
184-18634	32 n	685/71038 n	1675/170035 n
186-18834	32 n	695/72038 n	1700/172535 n
188-19034	32 n	705/73038 n	1725/175035 n
190-19234	32 n	715/74038 n	1750/177535 n
192-19434	32 n	725/75038 n	1775/180035 n
194-19634	32 n	735/76038 n	1800/182535 n
196-19834	32 n	745/77038 n	1825/185035 n
198-20034	32 n	755/78038 n	1850/187535 n
200-20234	32 n	765/79038 n	1875/190035 n
202-20434	32 n	775/80038 n	1900/192535 n
204-20634	32 n	785/81038 n	1925/195035 n
206-20834	32 n	795/82038 n	1950/197535 n
208-21034	32 n	805/83038 n	1975/200035 n
210-21234	32 n	815/84038 n	2000/202535 n
212-21434	32 n	825/85038 n	2025/205035 n
214-21634	32 n	835/86038 n	2050/207535 n
216-21834	32 n	845/87038 n	2075/210035 n
218-22034	32 n	855/88038 n	2100/212535 n
220-22234	32 n	865/89038 n	2125/215035 n
222-22434	32 n	875/90038 n	2150/217535 n
224-22634	32 n	885/91038 n	2175/220035 n
226-22834	32 n	895/92038 n	2200/222535 n
228-23034	32 n	905/93038 n	2225/225035 n
230-23234	32 n	915/94038 n	2250/227535 n
232-23434	32 n	925/95038 n	2275/230035 n
234-23634	32 n	935/96038 n	2300/232535 n
236-23834	32 n	945/97038 n	2325/235035 n
238-24034	32 n	955/98038 n	2350/237535 n
240-24234	32 n	965/99038 n	2375/240035 n
242-24434	32 n	975/100038 n	2400/242535 n
244-24634	32 n	985/101038 n	2425/245035 n
246-24834	32 n	995/102038 n	2450/247535 n
248-25034	32 n	1005/103038 n	2475/250035 n
250-25234	32 n	1015/104038 n	2500/252535 n
252-25434	32 n	1025/105038 n	2525/255035 n
254-25634	32 n	1035/106038 n	2550/257535 n
256-25834	32 n	1045/107038 n	2575/260035 n
258-26034	32 n	1055/108038 n	2600/262535 n
260-26234	32 n	1065/109038 n	2625/265035 n
262-26434	32 n	1075/110038 n	2650/267535 n
264-26634	32 n	1085/111038 n	2675/270035 n
266-26834	32 n	1095/112038 n	2700/272535 n
268-27034	32 n	1105/113038 n	2725/275035 n
270-27234	32 n	1115/114038 n	2750/277535 n
272-27434	32 n	1125/115038 n	2775/280035 n
274-27634	32 n	1135/116038 n	2800/282535 n
276-27834	32 n	1145/117038 n	2825/285035 n
278-28034	32 n	1155/118038 n	2850/287535 n
280-28234	32 n	1165/119038 n	2875/290035 n
282-28434	32 n	1175/120038 n	2900/292535 n
284-28634	32 n	1185/121038 n	2925/295035 n
286-28834	32 n	1195/122038 n	2950/297535 n
288-29034	32 n	1205/123038 n	2975/300035 n
290-29234	32 n	1215/124038 n	3000/302535 n
292-29434	32 n	1225/125038 n	3025/305035 n
294-29634	32 n	1235/126038 n	3050/307535 n
296-29834	32 n	1245/127038 n	3075/310035 n
298-30034	32 n	1255/128038 n	3100/312535 n
300-30234	32 n	1265/129038 n	3125/315035 n
302-30434	32 n	1275/130038 n	3150/317535 n
304-30634	32 n	1285/131038 n	3175/320035 n
306-30834	32 n	1295/132038 n	3200/322535 n
308-31034	32 n	1305/133038 n	3225/325035 n
310-31234	32 n	1315/134038 n	3250/327535 n
312-31434	32 n	1325/135038 n	3275/330035 n
314-31634	32 n	1335/136038 n	3300/332535 n
316-31834	32 n	1345/137038 n	3325/335035 n
318-32034	32 n	1355/138038 n	3350/337535 n
320-32234	32 n	1365/139038 n	3375/340035 n
322-32434	32 n	1375/140038 n	3400/342535 n
324-32634	32 n	1385/141038 n	3425/345035 n
326-32834	32 n	1395/142038 n	3450/347535 n
328-33034	32 n	1405/143038 n	3475/350035 n
330-33234	32 n	1415/144038 n		

BY-PRODUCTS...FATS AND OILS

TALLOWs and GREASES

Wednesday, June 16, 1954

The inedible fats market late last week held on to its weak position and a scattering of trades were consummated at fractionally lower levels. A few tanks of bleachable fancy tallow traded at 6 $\frac{1}{2}$ c, delivered New York. Special tallow sold at 5 $\frac{1}{2}$ c and 6c, c.a.f. Chicago. Two tanks of yellow grease sold at 5 $\frac{1}{2}$ c, c.a.f. Chicago, and Chicago basis. Several tanks of prime tallow sold at 6 $\frac{1}{2}$ c and not all hog choice white grease (maximum 39 title) at 6 $\frac{1}{2}$ c, c.a.f. Chicago.

Original fancy tallow was reported offered at 6 $\frac{1}{2}$ c and B-white grease at 6 $\frac{1}{2}$ c, delivered Chicago. Several tanks of original fancy tallow sold at 7 $\frac{1}{2}$ c, c.a.f. East. The trade talked 9@9 $\frac{1}{2}$ c, c.a.f. East on all hog choice white grease, with the top figure for prompt shipment. A couple of tanks of Brown grease, 25 acid, sold at 5 $\frac{1}{2}$ c, c.a.f. Chicago. Edible tallow was offered on Friday at 10 $\frac{1}{2}$ c, Chicago.

The market at the start of the new week went through no material change and movement of product was on the quiet side. It was reported that a couple of tanks of all hog choice white grease sold at 9c, c.a.f. East, with later bids at 8 $\frac{3}{4}$ c, same destination heard. Edible tallow was reported available at 10 $\frac{1}{2}$ c, Chicago basis. A tank of edible tallow sold at 5 $\frac{1}{2}$ c, c.a.f. Chicago. Bleachable fancy tallow was offered at 6 $\frac{1}{2}$ c, delivered East.

Tuesday's action was sparse with a few trades consummated at fractionally lower prices. Two tanks of yellow grease sold at 5 $\frac{1}{2}$ c, c.a.f. Chicago. A tank of brown grease, 25 acid, sold at 5c, also c.a.f. Chicago. Several tanks of bleachable fancy

tallow traded at 6 $\frac{1}{2}$ c, c.a.f. East. All hog choice white grease sold at 9c, c.a.f. New York, slightly deferred, and 9 $\frac{1}{2}$ c, same destination, prompt shipment.

Fractional declines were registered at midweek on most items and trade volume was only fair. A few tanks of bleachable fancy tallow sold at 6 $\frac{1}{2}$ c, c.a.f. Chicago; additional tanks of same sold at 6 $\frac{1}{2}$ c, delivered New York. Prime tallow sold at 6c, special tallow at 5 $\frac{1}{2}$ c, No. 1 tallow and yellow grease at 5 $\frac{1}{2}$ c, B-white grease at 6c, all c.a.f. Chicago. A few tanks of each in the trade. Several tanks of original fancy tallow sold at 7c, c.a.f. New York. All hog choice white grease was held at 9c or better, delivered East, and bid at 8 $\frac{3}{4}$ c.

TALLOWs: Wednesday's quotations: edible tallow, 10c; original fancy tallow, 6 $\frac{1}{2}$ c; bleachable fancy tallow, 6 $\frac{1}{2}$ c; prime tallow, 6c; special tallow, 5 $\frac{1}{2}$ c; No. 1 tallow, 5 $\frac{1}{2}$ c; and No. 2 tallow, 5c.

GREASES: Wednesday's quotations: choice white grease (not all hog), 6 $\frac{1}{2}$ c; B-white grease, 6c; yellow grease, 5 $\frac{1}{2}$ c, house grease, 5@5 $\frac{1}{2}$ c; and brown grease, 4 $\frac{1}{2}$ @5c. The all hog choice white grease quoted at 9c, c.a.f. East.

Canadian Margarine

Canadian production of oleomargarine in May totaled 8,712,000 lbs., the Dominion Bureau of Statistics has reported. This was a sharp drop from April output of 9,476,000 lbs, but slightly more than the 8,443,000 lbs. produced in May last year. Oleo stocks held by manufacturers, wholesalers and at other warehouses on June 1 amounted to 3,013,000 lbs. compared with 5,599,000 lbs. a month before and 2,860,000 lbs. a year earlier.

VEGETABLE OILS

Wednesday, June 16, 1954

Activity in the crude edible oil market was mostly confined to soybean oil at the beginning of the week with a couple of other selections experiencing only minor action.

Most of the volume of soybean oil traded was in June shipment which sold at 14 $\frac{1}{2}$ c with one of the larger refiners on the buying end. July shipment sold at 14 $\frac{1}{2}$ c, and was later bid at that level with offerings held at 14 $\frac{1}{2}$ c. August shipment traded at 14 $\frac{1}{2}$ c. September shipment was offered at 12 $\frac{1}{2}$ c, without reported movement. There was also speculator purchase of October through December shipments at 11c.

Trading of cottonseed oil was very limited with only a couple of tanks sold in the Valley at 14 $\frac{1}{2}$ c for June shipment, with later buying inquiry at 14 $\frac{1}{2}$ c. First 20 days July shipment was offered at 14 $\frac{1}{2}$ c. The market in the Southeast was unchanged at 14 $\frac{1}{2}$ c, nominal basis. The only sales in Texas were encountered at Lubbock at 14c for first-half July shipment and scattered July. The market at common points was pegged nominally at 14 $\frac{1}{2}$ c. Corn oil was offered in the Midwest at 15c, with later trading at that level. Peanut oil was nominal at 16 $\frac{1}{2}$ c.

Sales of soybean oil were difficult to confirm Tuesday although there were reported sales of June shipment at 14 $\frac{1}{2}$ c and July at 14c early. Later offerings of June shipment were priced at 14 $\frac{1}{2}$ c and were countered with bids at 14 $\frac{1}{2}$ c. August shipment reportedly sold at 14c. October through December was offered at 11 $\frac{1}{2}$ c and bid at 11c.

Cottonseed oil for July shipment

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



- WILLIAM G. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

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traded at 14½c, but the market for nearby shipment was quoted nominally at 14½c. July shipment sold in Texas at 14c, with offerings around Pecos priced at 13½c. Nearby and June shipments were nominally pegged at 14½c. Corn oil was nominal at 15c. Peanut oil was steady at 16½c.

The vegetable oil market was very quiet Wednesday. June shipment soybean oil sold early at 14½c and was later offered at that level for oil restricted to Chicago. July shipment sold in early activity at 14½c and was bid at that level later without action.

action during week at steady to ½c higher compared with last midweek. There were no sales of cottonseed oil reported with the market nominally quoted at 14½c for June shipment in the Valley and at 14½c for July. The market in the Southeast remained dull and unchanged. Nearby shipment in Texas was nominally pegged at 14½c with July shipment bid at 14c at Lubbock. Corn oil continued nominal at 15c. Peanut oil was also nominal at 16½c. Spot shipment coconut oil was offered at 13½c while July shipment was offered at 13c and countered with a bid of 12½c.

CORN OIL: Unchanged price-wise from preceding week.

SOYBEAN OIL: Only moderate

PEANUT OIL: No sales recorded during week, with market nominal at midweek at 16½c.

COCONUT OIL: Complete stalemate due to wide spread between buyers and sellers ideas.

COTTONSEED OIL: Few sales at levels unchanged from last week.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, JUNE 11, 1954

	Open	High	Low	Close	Prev. Close
July	16.45b	16.45	16.50
Sept.	15.12	15.28	15.16b
Oct.	14.40b	14.65	14.46b
Dec.	14.20b	14.31b	14.26b
Jan.	14.20b	14.30b	14.25b
Mar.	14.27b	14.30b	14.32b
May	14.27b	14.32b	14.35b

Sales: 38 lots.

MONDAY, JUNE 14, 1954

	Open	High	Low	Close	Prev. Close
July	16.40b	16.50	16.42	16.42	16.45
Sept.	15.20b	15.35	15.30	15.35	15.28
Oct.	14.55b	14.50b	14.65
Dec.	14.27b	14.30	14.30	14.25b	14.31b
Jan.	14.25b	14.25b	14.30b
Mar.	14.30b	14.35	14.35	14.30b	14.30b
May	14.30b	14.28b	14.32b

Sales: 32 lots.

TUESDAY, JUNE 15, 1954

	Open	High	Low	Close	Prev. Close
July	16.30b	16.35	16.35	16.32b	16.42
Sept.	15.25b	15.35	15.35	15.28b	15.35
Oct.	14.45b	14.50b	14.50b
Dec.	14.25b	14.30	14.30	14.27b	14.25b
Jan.	14.25b	14.27b	14.25b
Mar.	14.25b	14.34	14.34	14.32b	14.30b
May	14.25b	14.32b	14.28b

Sales: 9 lots.

WEDNESDAY, JUNE 16, 1954

	Open	High	Low	Close	Prev. Close
July	16.25b	16.40	16.30	16.38b	16.32b
Sept.	15.20b	15.34	15.34	15.28b	15.28b
Oct.	14.45b	14.54b	14.50b
Dec.	14.25b	14.29b	14.27b
Jan.	14.25b	14.30b	14.27b
Mar.	14.25b	14.38	14.38	14.32b	14.32b
May	14.25b	14.30b	14.32b

Sales: 26 lots.

BY-PRODUCTS MARKETS

BLOOD

Wednesday, June 16, 1954

	Uult Ammonia
Unground, per unit of ammonia (bulk)	*8.00

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose	
Low test	*9.00@9.25a
High test	*8.25@8.50a
Liquid stick tank cars	4.50@5.00a

PACKINGHOUSE FEEDS

	Carlots, per ton
50% meat, bone scraps, bagged	\$117.50@125.00
50% meat, bone scraps, bulk	112.50@122.50
55% meat scraps, bulk	135.00
60% Digester tankage, bulk	112.50@122.50
60% Digester tankage, bagged	115.00@125.00
60% blood meal, bagged	160.00
80% standard steamed bone meal, bagged (spec. prep.)	80.00
60% steamed bone meal, bagged	67.50

FERTILIZER MATERIALS

High grade tankage, ground, per unit ammonia	6.00
Hoof meal, per unit ammonia	6.50

DRY RENDERED TANKAGE

	Per unit Protein
Low test	*2.25@2.35
High test	*2.20@2.30

GELATINE AND GLUE STOCKS

	Per cwt.
Calf trimmings (limed)	\$1.35@1.50
Hide trimmings (green salted)	6.00@7.00
Cattle jaws, scraps and knuckles, per ton	55.00@57.50
Pig skin scraps and trimmings, per lb.	9 @9½

ANIMAL HAIR

Winter coil dried, per ton	*115.00@120.00
Summer coil dried, per ton	50.00@57.50
Cattle switches, per piece	3½@4½
Winter processed, gray, lb.	15@17
Summer processed, gray, lb.	9@10

n—nominal. a—asked.
*Quoted delivered basis.



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ammonia
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RIAL

0@9.25n
5@8.50n
0@5.00n

Carlots,
per ton
\$125.00
\$122.50
\$135.00
\$122.50
\$125.00
\$160.00

6.00
6.50

Per unit
Protein
5@2.35
0@2.30

er cwt.
5@ 1.50
0@ 7.00

0@57.50

@9%

@120.00
@ 57.50
@ 4%
@ 17
@ 10

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HIDES AND SKINS

Prices hold steady in big packer hide market in midweek activity—Small packer and country hide market mostly unchanged from previous week—Calfskins decline early in week with allweights trading at 45c—Sheepskin market mostly unchanged to slightly stronger for No. 1 shearlings.

CHICAGO

PACKER HIDES: The big packer hide market was quiet and featureless in respect to trading Monday, although bids for most selections were 1/2c lower than trading levels last week for June hides. No general offerings were available, except the carryover from the preceding week. The New York futures market closed 31 to 50 points lower which put that market more in line with the spot market, according to some traders.

Buying interest for most selections was considered quite broad Tuesday at 1/2c off. About 800 Kansas City light native steers sold at 14c.

Prices held steady in midweek activity and, although branded steers appeared easier Tuesday, about 15,000 butt-brands and Colorados sold Wednesday at 10c and 9 1/2c, respectively. About 9,000 heavy native steers sold at 11 1/2c and 12c, depending on point. Some 1,700 St. Paul heavy native cows traded at 14 1/2c. About 8,000 light native steers sold at 14c for Rivers and 14 1/2c for Chicago and St. Pauls. Ex-light native steers also sold steady at 18 1/2c. Denver branded cows sold at 11 1/2c, equal to 12c, and an additional 2,000 brought 12c. Earlier in the week, but unreported until midweek, was that an outside independent packer sold bulls at 10c, basis natives. Also traded at midweek were 2,000 River light native cows at 15 1/2c.

SMALL PACKER AND COUN-

TRY HIDES: Sales of small packer production were accomplished at steady to easier levels this week. The 48@50-lb. average sold early at 12 1/2c and 13c for good plump hides. Later this average sold at 12 1/2c, selected, f.o.b., and there was also movement at 12c. Some 52@54-lb. average brought 11 1/2c. Midweek offerings of 50@52-lb. average were tagged at 12c and the 48@50-lb. at 12 1/2c.

Some 75-lb. average and down, mostly 68-lb. average steer hides sold at 10 1/2c. The 60-lb. average were offered at midweek at 11c, but quoted nominally at 10c.

Some Southwestern 30@50-lb. average, mostly 40-lb. average, sold last week at 14 1/2c and 15c. The country hide market was mostly dull with 48@50-lb. mixed renderers and locker butchers quoted at 8@8 1/2c. Straight locker butchers were offered at 9c.

CALFSKINS AND KIPSKINS: There was trading of calfskins Monday and about 11,000 northern allweights, including St. Paul lights, sold at 45c. There was also trading of kip, and about 2,000 Kansas City overweight kip brought 28 1/2c.

SHEEPSKINS: Demand continued good for shearlings again this week, with trading of some No. 16's at high levels. A couple of cars of No. 1 shearlings sold at 1.65. The No. 2 shearlings traded at 1.25, and a car of No. 3 shearlings was offered at .80 and unsold at midweek. There were other sales of shearlings at slightly lower levels than those previously mentioned. A car of spring lamb pelts sold at 3.25. Dry pelts last sold at 28c, but no trading was reported this week. Winter pickled skins were short in supply and quoted at 9.00 to 9.50 for mixed sheep and lambs. Genuine clear spring lambs sold at 12.00, with offerings priced at 13.00.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended June 16	Previous Week	Cor. Week 1953
Nat. steers, 11 1/2@14 1/2	11 1/2@14 1/2	15	@17 1/2
Hvy. Texas steers ...	10	10	13n
Butt branded steers ...	10	10	12 1/2
Col. steers ...	9 1/2	9 1/2	12
Ex. lgt. Tex. steers ...	13 1/2n	13 1/2n	19n
Brnd. cows, 12 @12 1/2	12	@13	16 @10 1/2
Hy. nat. cows ...	14 @14 1/2	14	@14 1/2 18n
Lt. nat. cows ...	15 1/2@16	15 1/2@16	19 @19 1/2
Nat. bulls, 9 1/2@10n	9 1/2@10n	11 1/2@12n	
Brnd. bulls, 8 1/2@9n	8 1/2@9n	10 1/2@11	
Calfskins, Nor. 10/15 ...	45n	47 1/2n	55n
10/down ...	45n	47 1/2n	60n
Kips, Nor. nat., 15/25 ...	30n	32 1/2n	40n
Kips, Nor. Brnd., 15/25	27 1/2n	30n	37 1/2n

SMALL PACKER HIDES			
STEERS AND COWS:			
60 lbs. and over ...	10n	9 1/2@10n	12 1/2@13n
50 lbs. ...	12 @12 1/2n	12 1/2@13n	15 @15 1/2n

SMALL PACKER SKINS			
Calfskins, under 50 lbs.	30@ 32n	30	40n
Kips, 15/30 ...	20@ 21n	18@ 19n	30n
Slunks, reg. ...	1.25@1.35n	1.25@1.35n	1.50n
Slunks, hairless	25@ 35n	25@ 35n	30@35n

SHEEPSKINS			
Packer shearlings, No. 1	1.60@ 1.65	1.55@1.60	2.40n
Dry Pelts	28n	27@ 28n	29@ 30n
Horsehides, Untrmd.	10.25@10.50n	10.75n	12.00@12.50n

N. Y. HIDE FUTURES

MONDAY, JUNE 14, 1954				
	Open	High	Low	Close
July ..	14.70b	14.35	14.35	14.30b- 40n
Oct. ..	15.40	15.40	14.93	15.00- 14.93
Jan. ..	15.95b	15.05	15.53	15.32b- 50n
Apr. ..	16.40b	16.34	16.05	16.05
July ..	16.70b	16.40	16.45	16.45
Oct. ..	17.05b	16.95	16.95	16.80b- 95n
Sales:	57 lots,			
TUESDAY, JUNE 15, 1954				
July ..	14.17	14.42	14.17	14.55b
Oct. ..	14.83b	15.15	14.83	15.15
Jan. ..	15.40b	15.78	15.50	15.78
Apr. ..	15.75b	16.18b- 30n
July ..	16.10b	16.41	16.40	16.50b- 70n
Oct. ..	16.55	16.80b-17.00n
Sales:	68 lots,			
WEDNESDAY, JUNE 16, 1954				
July ..	14.50b	14.77	14.40	14.40b- 42n
Oct. ..	15.20b	15.43	15.00	15.05
Jan. ..	15.80b	16.06	15.68	15.68b- 70n
Apr. ..	16.20b	16.00b- 15n
July ..	16.55b	16.65	16.65	16.33b- 55n
Oct. ..	16.80b	16.70b- 95n
Sales:	61 lots,			
THURSDAY, JUNE 17, 1954				
July ..	14.25b	14.50	14.50	14.41b- 45n
Oct. ..	15.00b	15.10	15.04	15.07b- 10n
Jan. ..	15.55b	15.70	15.69	15.69b- 70n
Apr. ..	16.00n	16.22	16.17	16.17 70n
July ..	16.35b	16.42b- 52n
Oct. ..	16.70b	16.77b- 90n
Sales:	28 lots,			


RED SEAL

CERTIFIED CASING COLORS

Especially made for coloring sausage casings

WARNER-JENKINSON MFG. CO.
2526 BALDWIN ST. • ST. LOUIS 6, MO.

RED SEAL
MADE IN U.S.A.

Carlots  **Barrel Lots**

DRESSED BEEF
BONELESS MEATS AND CUTS
OFFAL • CASINGS

SUPERIOR PACKING CO.
CHICAGO **ST. PAUL**

Week's Closing Markets

Hogs Dip Sharply Around Corn Belt During Week

Price declines during the week pushed slaughter hogs to their lowest levels since late last year and early January around corn belt markets. At midweek, hogs at Chicago were down to \$24.50 for the best and the average at around November lows. Top barrows and gilts at National Stock Yards, Ill., were down to \$24, the lowest since early December. Top hogs around the midwest moved at \$24 to \$24.50 at midweek, but some were reported at \$24.75 at Indianapolis and \$24.85 at Omaha.

CANADIAN HIDE STOCKS

Stocks of raw hides and skins held by Canadian tanners, packers and dealers on March 31 1954 compared, as reported by the Dominion Bureau of Statistics.

	Mar. 31 1954	Feb. 28 1954	Mar. 31 1953
Cattle Hides	548,532	532,750	444,251
Calf and Kip Skins	416,732	361,676	259,057
Goat and Kid Skins	19,979	18,277	29,691
Sheep and Lamb Skins (doz.)	34,747	45,579	24,531
Horse Hides	14,376	13,319	24,201

¹Includes 5,251 horse fronts. ²Includes 4,635 horse fronts. ³Includes 6,610 horse fronts.

THURSDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$23.50; average, \$19.50. Provision prices were quoted as follows: under 12 pork loins, 49; 10/14 green skinned hams, 51@53; Boston butts, 36; 16/down pork shoulders, 33 nominal; 3/down spareribs, 48½; regular pork trimmings, 19 nominal; 18/20 DS bellies, 30 nominal; 4/6 green picnics, 35@35¼; 8/up green picnics, 24½@24¾.

P. S. loose lard was quoted at 14.62½ nominal and P. S. lard in tierces at 16.37½ nominal.

Cottonseed Oil

Closing cottonseed oil futures in New York were quoted as follows: July 16.38b-40a; Sept. 15.19b-22a; Oct. 14.45b-55a; Dec. 14.32b-40a; Jan. 14.30b; Mar. 14.39-40; and May 14.40.

Sales: 46 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 12, 1954, totaled 6,454,000 lbs.; previous week, 5,738,000 lbs., same week, 1953, 3,982,000 lbs.; 1954 to date, 131,212,000 lbs., same period, 1953, 118,181,000 lbs.

Shipments for week ended June 12, 1954, totaled 5,487,000 lbs.; previous week, 3,767,000 lbs.; corresponding week 1953, 3,452,000 lbs.; this year to date, 99,859,000 lbs.; corresponding week, 1953, 87,959,000 lbs.

VEGETABLE OILS

Wednesday, June 16, 1954

Crude cottonseed, oil, carlots, f.o.b. mills	14½n
Valley	14½n
Southeast	14½n
Texas	14½n
Corn oil in tanks, f.o.b. mills	15n
Peanut oil, f.o.b. Southern mills	16½n
Soybean oil, Decatur	14½ @ 14½pd
Coconut oil, f.o.b. Pacific Coast	13¼ax
Cottonseed foots.	
Midwest and West Coast	1½n
East	1½n

OLEOMARGARINE

Wednesday, June 16, 1954

White domestic vegetable	27
Yellow quarters	27
Milk churned pastry	29
Water churned pastry	26

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels) ... 11½ @ 12n	Lb.
Extra oleo oil (drums)	17n

pd—paid, n—nominal, a—asked, b—bid.

EASTERN BY-PRODUCTS

New York, June 16, 1954
Dried blood was quoted Wednesday at \$8.00 per unit of ammonia. Low test wet rendered tankage was listed at \$7.50 per unit of ammonia and dry rendered tankage was quoted at \$2.20 per protein unit.

PHILADELPHIA FRESH MEATS

Tuesday, June 15, 1954

WESTERN DRESSED

BEEF (STEER)	Cwt.
Prime, 607/803	None quoted
Choice, 500/700	\$40.50@42.00
Choice, 700/900	39.50@41.00
Good, 500/700	38.00@40.00
Commercial, 350/700	None quoted

COW:	
Commercial, 350/700	29.50@31.50
Utility, all wts.	25.50@28.50

VEAL (SKIN OFF):	
Choice, 80/110	37.00@39.00
Choice, 110/150	38.00@40.00
Good, 50/80	33.00@35.00
Good, 80/110	34.00@36.00
Good, 110/150	34.00@36.00
Commercial, all wts.	29.00@33.00
Utility, all wts.	26.00@29.00

LAMB (Spring):	
Prime, 30/50	50.00@52.00
Prime, 50/60	48.00@50.00
Choice, 30/50	50.00@52.00
Choice, 50/60	47.00@50.00
Good, all wts.	46.00@50.00
Utility, all wts.	42.00@45.00

MUTTON (EWE):	
Choice, 70/down	20.00@22.00
Good, 70/down	18.00@20.00

PORK CUTS—CHOICE LOINS:	
(Bladeless included) 8-10	54.00@57.00
(Bladeless included) 10-12	54.00@57.00
(Bladeless included) 12-16	50.00@52.00
Butts, Boston style, 4-8	44.00@46.00
SPARERIBS, 2 lbs. down	51.00@54.00

LOCALLY DRESSED

STEER BEEF CUTS:	PRIME	Choice.
Hindqtrs., 600/800	\$54.00@57.00	\$50.00@52.00
Hindqtrs., 800/900	53.00@55.00	49.00@51.00
Round, no flank	49.00@52.00	48.00@50.00
Hip rd., with flank	47.00@51.00	47.00@50.00
Full loin untrim.	53.00@58.00	50.00@54.00
Rib (7 bone)	55.00@60.00	48.00@52.00
Arm Chuck	31.00@34.00	31.00@34.00
Brisket	28.00@32.00	28.00@32.00
Short plates	15.00@17.00	15.00@17.00

CHICAGO PROV. STOCKS

Lard inventories in Chicago on June 14, amounted to 14,465,216 lbs., according to the Chicago Board of Trade. This was a decrease compared with the 15,285,550 lbs. of product in store on May 31 and far less than the 97,728,333 lbs. a year earlier. Total D.S. bellies mounted to 5,898,379 lbs. as against 6,065,392 lbs. on May 31 and 5,438,540 lbs. a year earlier. Chicago provision items appear below:

	June 14, '54, lbs.	May 31, '54, lbs.	June 14, '53, lbs.
P.S. lard (a)	9,730,939	11,089,203	73,062,673
P.S. lard (b)			8,547,693
Dry rendered			
lard (a)	2,909,129	2,042,033	8,441,750
Dry rendered			
lard (b)			1,785,394
Other lard	1,819,148	2,154,314	5,890,913
TOTAL LARD	14,465,216	15,285,550	97,728,333
D.S. Cl. bellies			
(contr.)	14,400	29,800	1,700
D.S. Cl. bellies			
(other)	5,883,979	6,035,592	5,436,840
TOTAL D.S. Cl.			

BELLIES ... 5,898,379 6,065,392 5,438,540
(a) Made since Oct. 1, 1953. (b) Made previous to Oct. 1, 1953.

ST. LOUIS PROVISIONS

Stocks of provisions in St. Louis and East St. Louis on May 31 totaled 18,389,225 lbs. of pork meats compared with 18,183,220 lbs. at the close of April and 27,836,630 lbs. a year earlier, the St. Louis Livestock exchange has reported. Total lard stocks were 2,936,235, 4,360,534 and 8,285,145 lbs. for the three dates respectively.



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- Outlasts other beef shrouds 5 to 1.
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- Available in 40" and 36" widths.



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CLEVELAND, OHIO

CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

Cwt.
are quoted
50¢@42.00
50¢@41.00
50¢@40.00
are quoted

50¢@81.50
50¢@28.50

50¢@30.00
50¢@40.00
50¢@35.00
50¢@36.00
50¢@33.00
50¢@29.00

50¢@52.00
50¢@50.00
50¢@52.00
50¢@50.00
50¢@50.00
50¢@45.00

50¢@22.00
50¢@20.00

50¢@57.00
50¢@57.00
50¢@52.00
50¢@46.00
50¢@54.00

Choice.

50¢@52.00
50¢@51.00
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50¢@54.00
50¢@52.00
50¢@34.00
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LIVESTOCK MARKETS... Weekly Review

Iowa Institution Markets Record Litter of 20 Pigs

A 20-pig litter marketed recently by the Mental Health Institute of Cherokee, Ia., was one of the largest single litters ever sold through the Sioux City Stock Yards. The hogs, weighing a total of 5,330 lbs. at market time sold at \$27.25 per cwt. for a gross price of \$1,452.42. The pigs, reported farrowed on October 8, 1953, average 267 lbs. at 193 days.

The institute, a comparatively large producer of hogs, raises about 800 each year and last year weaned an average of 10.6 shoats per litter. The national average was under 7.0 for the spring pig crop. The sow which farrowed the litter has farrowed 64 pigs in four litters, a near record, according to the institute.

April Kill by Regions

United States federally inspected slaughter by regions in April, 1954 with comparisons:

(Thousand head)

	Cattle	Calves	Hogs	Sheep
N. Atlantic States...	120	106	397	200
S. Atlantic States...	31	28	189	...
N. C. States—East...	294	220	989	92
N. C. States—N.W...	415	96	1,378	320
N. C. States—S.W...	146	38	376	98
S. Central States...	152	75	297	134
Mountain States...	87	7	68	75
Pacific States...	173	29	159	177
Total	1,417	598	3,853	1,096
March, 1954	1,511	660	4,554	1,149
April, 1953	1,371	541	4,325	1,100

Note: Other animals slaughtered under federal inspection in April 1954: horses, 20,597; goats, 2,658; April 1953, horses, 22,092; goats, 263.

Data furnished by Agricultural Research Service.

INTERIOR IOWA, S. MINN.

Receipts of hogs and sheep at interior markets, as reported by the USDA:

	Hogs	Sheep
May, 1954	816,930	96,500
April, 1954	910,000	107,000
May, 1953	891,500	97,400

April Cattle Costs Approach Year Earlier; Sheep Higher

Packers operating under federal inspection during April bought most classes of livestock at prices lower than those paid in the corresponding month of 1953.

Average cost of cattle in April at \$18.36, was 99 per cent of 1953, calves at \$18.33 were 9 per cent under 1953; hogs at \$26.83 had 124 per cent of last year's value, and sheep and lambs averaging \$22.20 cost 2 per cent more than in the preceding year.

The 1,416,787 cattle, 598,377 calves, 3,853,169 hogs and 1,095,684 sheep and lambs slaughtered under federal inspection in April had dressed yields of:

	Apr., 1954	Apr., 1953
Beef	1,000	1,000
lbs.	762,907	766,029
Ven	65,680	60,054
Pork (carcass wt.)	727,839	770,875
Lamb and mutton	52,190	52,458
Total	1,608,625	1,649,415
Pork, excl. lard	547,800	570,190
Lard production	131,394	146,255
Rendered pork fat	6,740	7,215

Average live weights of livestock butchered in April were as follows:

	Apr., 1954	Apr., 1953
lbs.	969.3	988.5
All cattle	975.3	1,016.2
Steers ¹	934.8	831.7
Heifers ¹	903.7	968.3
Cows ¹	196.2	197.0
Hogs	246.2	233.4
Sheep and lambs	98.9	99.8

Dressed yields per 100 lbs. live weight for two months were as follows:

	Apr., 1954	Apr., 1953
Per An ¹	Per An ¹	Per An ¹
Cattle	55.8	56.7
Calves	56.2	56.6
Hogs	76.8	76.5
Sheep and lambs	48.3	48.0
Lard per 100 lbs.	13.9	14.5
Lard per animal	34.2	35.9

Average dressed weights of livestock compared as follows:

	Apr., 1954	Apr., 1953
lbs.	lbs.	lbs.
Cattle	541.1	560.5
Calves	110.3	111.5
Hogs	189.3	178.6
Sheep and lambs	47.8	47.9

¹Included in cattle.

KINDS OF LIVESTOCK KILLED

†The classification of livestock slaughter under federal inspection during April 1954, compared with March 1954, and April 1953 is shown below:

	Apr. 1954	Mar. 1954	Apr. 1953
Per cent	Per cent	Per cent	Per cent
Cattle:			
Steers	56.9	54.6	63.4
Heifers	12.2	14.0	11.1
Cows	28.4	29.1	22.2
Cows & heifers	40.6	43.1	33.3
Bulls & stags	2.5	2.3	3.3
To all	100.0	100.0	100.0
Canners & Cutters ²	13.5	12.9	10.0
Hogs:			
Sows	8.2	4.2	6.0
Barrows & gilts	91.2	95.2	93.3
Stags & boars	.6	.6	.7
Total ²	100.0	100.0	100.0
Sheep and lambs:			
Lambs & yearlings	95.2	95.8	95.0
Sheep	4.8	4.2	5.0
Total ²	100.0	100.0	100.0

†Based on reports from packers.

²Totals based on rounded numbers.

³Included in cattle classification.

Cull Lambs Total \$8,471

Some 50 Missouri and Illinois boys and girls sold 409 project lambs for \$8,471 at National Stock Yards last week in a special marketing day program sponsored by the Producers Live Stock Marketing Association in cooperation with 4-H Club leaders and extension service officials. A total of 171 lambs graded Choice and Prime and brought \$27 per cwt. There were 168 Good lambs at \$25 and 71 Medium at \$20.

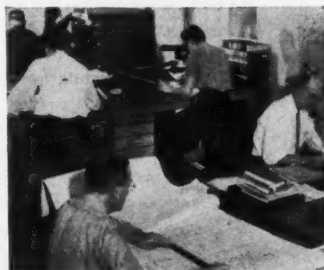
CANADIAN LIVESTOCK

May average prices for livestock at 11 Canadian Markets as reported to THE NATIONAL PROVISIONER:

	Cattle	Calves	Hogs	Sheep
Toronto	\$19.31	\$23.32	\$36.26	\$24.77
Montreal	19.74	18.94	36.67	...
Winnipeg	18.23	21.72	34.38	20.40
Calgary	18.49	21.24	35.60	21.33
Edmonton	17.87	22.60	34.48	21.02
Lethbridge	17.98	...	33.46	19.88
Pr. Albert	17.32	22.90	33.03	...
Moose Jaw	16.66	18.51	33.05	15.00
Saskatoon	17.14	22.59	33.02	25.00
Vancouver	16.83	23.08	33.00	...
	18.54	21.41	35.53	...

*Dominion Government premiums not included.

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DAYTON, OHIO MONTGOMERY, ALA. SIOUX FALLS, S.D.
DETROIT, MICH. NASHVILLE, TENN. VALPARAISO, IND.
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FULTON, KY.
INDIANAPOLIS, IND.
JACKSON, MISS.

SERVICE
KENNETT-MURRAY
LIVESTOCK BUYING

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, June 15, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul					
HOGS (Includes Bulk of Sales):					
BARROWS & GILTS:					
Choice:					
120-140 lbs.	None rec.	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	\$23.00-24.00	None rec.	None rec.	None rec.	None rec.
160-180 lbs.	24.00-24.75	\$22.50-24.50	None rec.	\$21.50-23.75	\$22.50-24.75
180-200 lbs.	24.50-24.75	23.75-25.25	\$24.00-24.50	23.50-25.00	22.50-24.75
200-220 lbs.	24.50-24.75	23.75-25.25	24.00-24.50	23.50-25.00	22.50-24.75
220-240 lbs.	24.00-24.65	22.50-24.75	24.00-24.50	23.50-25.00	22.50-24.75
240-270 lbs.	23.00-24.25	21.25-23.25	22.25-24.00	22.00-24.50	20.75-23.00
270-300 lbs.	21.25-23.25	20.25-22.00	None rec.	20.75-22.25	19.25-21.00
300-330 lbs.	None rec.	19.50-20.50	None rec.	18.00-21.00	18.00-19.25
330-360 lbs.	None rec.	19.00-20.00	None rec.	18.00-21.00	16.00-18.50
Medium:					
160-220 lbs.	None rec.	None rec.	None rec.	17.00-23.00	None rec.
SOWS:					
Choice:					
270-300 lbs.	19.75-20.00	19.75-20.50	19.75-20.25	18.50-20.50	16.00-17.25
300-330 lbs.	19.75-20.00	19.25-20.25	19.75-20.25	18.50-20.50	16.00-17.25
330-360 lbs.	19.00-20.00	17.75-19.50	19.25-19.75	17.75-19.00	15.50-16.50
360-400 lbs.	18.25-19.25	17.00-18.25	18.00-19.00	17.00-18.25	15.50-16.50
400-450 lbs.	17.50-18.50	16.25-17.25	17.00-18.00	16.00-17.50	15.00-16.50
450-550 lbs.	15.25-18.00	15.00-16.50	16.00-17.00	15.00-16.50	15.00-15.50
Medium:					
250-500 lbs.	None rec.	None rec.	None rec.	14.00-19.75	None rec.
SLAUGHTER CATTLE & CALVES:					
STEERS:					
Prime:					
700-900 lbs.	24.00-25.50	None rec.	23.50-25.00	23.00-25.00	23.50-24.50
900-1100 lbs.	24.25-26.00	24.50-26.00	24.00-25.50	23.75-25.75	23.50-25.00
1100-1300 lbs.	24.50-26.00	25.00-27.00	24.00-25.50	24.00-26.00	23.50-25.00
1300-1500 lbs.	24.00-26.00	24.50-26.50	23.75-25.50	24.00-26.00	23.00-24.50
Choice:					
700-900 lbs.	21.50-24.25	22.00-24.50	21.50-23.75	20.50-23.50	21.60-23.50
900-1100 lbs.	22.00-24.50	22.25-25.00	21.75-24.00	20.75-24.00	21.50-23.50
1100-1300 lbs.	22.00-24.50	22.25-25.00	21.75-24.00	21.00-24.00	21.50-23.50
1300-1500 lbs.	22.00-24.50	22.50-25.00	21.75-24.00	21.00-24.00	21.50-23.50
Good:					
700-900 lbs.	19.00-22.00	19.25-22.25	18.75-21.75	18.75-20.50	19.50-21.50
900-1100 lbs.	19.50-22.00	19.50-22.25	19.00-21.75	19.00-21.00	20.00-21.50
1100-1300 lbs.	19.50-22.00	19.50-22.50	19.00-21.75	19.25-21.00	20.00-21.50
Commercial, all wts.:					
all wts.	17.50-19.50	17.25-19.50	17.00-19.00	17.00-19.00	17.00-20.00
Utility, all wts.:					
all wts.	15.00-17.50	14.75-17.25	13.50-17.00	14.50-17.00	15.00-17.00
HEIFERS:					
Prime:					
600-800 lbs.	23.50-25.00	None rec.	22.75-24.00	22.25-23.50	22.50-23.50
800-1000 lbs.	23.50-25.00	24.00-25.00	23.00-24.25	23.25-24.25	22.50-24.00
Choice:					
600-800 lbs.	21.00-23.50	21.25-24.00	19.50-23.60	20.00-23.00	20.50-22.50
800-1000 lbs.	21.50-23.50	21.75-24.00	20.00-23.00	20.75-23.25	20.50-22.50
Good:					
700-900 lbs.	18.50-21.50	19.00-21.75	17.00-20.00	17.50-20.00	19.00-20.50
900-1100 lbs.	18.50-21.50	19.25-21.75	17.00-20.00	18.00-20.75	19.00-20.50
Commercial, all wts.:					
all wts.	16.00-18.50	15.50-19.25	14.50-17.00	15.50-18.00	16.50-19.00
Utility, all wts.:					
all wts.	13.00-16.00	13.00-15.50	12.50-14.50	13.25-15.50	14.00-16.50
COWS:					
Commercial, all wts.:					
all wts.	13.50-15.50	13.75-15.50	12.75-14.50	13.25-15.00	14.00-16.00
Utility, all wts.:					
all wts.	11.50-13.50	11.75-14.00	11.25-12.75	11.50-13.25	12.50-14.00
Can. & cut., all wts.:					
all wts.	9.00-11.50	10.25-12.50	9.00-11.50	9.00-11.50	10.00-12.50
BULLS (Yrln. Excl.) All Weights:					
Good:					
None rec.	12.50-14.50	None rec.	13.00-15.00	13.00-13.50	
Commercial:					
14.00-15.00	16.00-16.50	14.50-15.00	15.50-16.25	13.00-13.50	
Utility:					
13.00-14.00	14.00-16.00	12.50-14.50	14.00-15.50	14.00-15.50	
Cutter:					
11.50-13.00	12.50-14.00	11.50-12.50	12.00-14.00	14.00-15.50	
VEALERS, All Weights:					
Ch. & pr.:					
18.00-22.00	20.00-22.00	19.00-20.00	18.00-21.00	19.00-22.00	
Com'l & gd.:					
12.00-18.00	15.00-20.00	14.00-19.00	14.00-18.00	15.00-19.00	
CALVES (500 Lbs. Down):					
Ch. & pr.:					
17.00-20.00	18.00-20.00	18.00-21.00	17.00-20.00	17.00-20.00	
Com'l & gd.:					
12.00-17.00	14.00-18.00	12.00-18.00	14.00-17.00	14.00-17.00	
SHEEP & LAMBS:					
SPRING LAMBS:					
Ch. & pr.:					
24.00-25.00	24.00-25.00	24.50-25.75	25.50-26.00	25.25-25.75	
Gd. & ch.:					
22.50-24.00	22.50-24.25	22.00-24.75	23.50-25.50	24.50-25.25	
EWES (Shorn):					
Gd. & ch.:					
4.00-5.00	6.00-6.75	5.50-6.75	5.50-6.50	5.00-6.25	
Cull & util.:					
3.00-4.50	4.50-6.00	4.00-5.50	3.00-5.50	3.00-5.00	

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE			
Week Ended June 12	Prev. Week 1953	Cor.	
Chicago...	27,457	24,795	26,861
Kan. City...	13,624	14,462	16,519
Omaha...	28,847	25,606	26,627
East St. L...	11,211	11,542	12,549
St. Joseph...	11,096	12,488	10,460
St. Paul...	11,978	12,002	3,418
Wichita...	3,887	3,841	4,891
New York & Jer. City...	10,816	10,309	12,264
Okl. City...	8,947	10,614	7,640
Cincinnati...	4,658	4,227	4,104
Denver...	15,079	12,289	10,702
St. Paul...	18,415	14,440	9,856
Milwaukee...	3,432	3,649	3,835
Total...	169,417	160,264	149,726
HOGS			
Chicago...	29,986	24,779	26,643
Kan. City...	7,932	8,951	11,172
Omaha...	25,192	24,052	31,807
East St. L...	17,915	19,109	21,137
St. Joseph...	15,639	17,941	23,848
St. Paul...	18,443	17,187	2,906
Wichita...	7,992	6,159	6,829
New York & Jer. City...	39,793	34,232	40,401
Okl. City...	8,368	7,957	7,085
Cincinnati...	10,129	9,351	9,623
Denver...	9,748	8,074	8,410
St. Paul...	23,760	20,454	27,760
Milwaukee...	3,541	2,868	4,331
Total...	218,435	201,114	220,042
SHEEP			
Chicago...	4,197	2,030	3,221
Kan. City...	7,215	6,106	4,590
Omaha...	11,896	10,693	10,074
East St. L...	3,901	3,221	4,486
St. Joseph...	8,068	7,049	7,389
St. Paul...	7,369	7,072	658
Wichita...	4,261	2,560	3,522
New York & Jer. City...	44,077	39,905	47,276
Okl. City...	5,025	5,802	7,553
Cincinnati...	1,386	1,386	290
Denver...	6,808	7,407	6,495
St. Paul...	3,271	24,999	1,631
Milwaukee...	421	388	374
Total...	107,895	96,218	87,469

*Cattle and calves.	
†Federally inspected slaughter, including directs.	
‡Stockyards sales for local slaughter.	
§Stockyards receipts for local slaughter, including directs.	

CANADIAN CATTLE

Inspected slaughter in Canada for week ended June 5:

	Period June 5 1954	Same wk. Last Yr.
CATTLE		
Western Canada...	16,157	12,016
Eastern Canada...	17,574	13,575
Total...	33,731	25,591
HOGS		
Western Canada...	43,303	35,247
Eastern Canada...	45,168	40,242
Total...	88,471	75,489
All hog carcasses graded		
Western Canada...	96,659	81,568
SHEEP		
Western Canada...	335	624
Eastern Canada...	1,713	569
Total...	2,048	1,193

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended June 12:

Cattle Calves Hogs* Sheep*			
Salable	136	196	...
Total (inc. directs)	5,857	5,209	16,608
Prev. wk.:			
Salable	103	619	...
Total (inc. directs)	2,976	3,628	13,523

*Including hogs at 31st st.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
June 10...	2,354	637	10,634	452
June 11...	872	308	6,442	351
June 12...	346	37	1,269	10
June 13...	22,782	424	9,460	1,230
June 14...	4,500	400	12,000	1,500
June 15...	11,000	400	7,200	700
*Total this week 38,282 1,224 28,660 3,430				
Prv. wk. 42,231 1,467 32,072 4,293				
Yr. ago. 46,290 1,170 28,608 6,622				
2 yrs. ago ... 29,292 1,254 37,362 9,905				

*Including 311 cattle, 4,403 hogs and 272 sheep direct to packers.

SHIPMENTS	
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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 12, 1954 as reported to The National Provisioner:

CHICAGO

Armour, 3,717 hogs; Wilson, 5,781 hogs; Agar, 9,564 hogs; Shippers, 12,855 hogs; and Others, 10,921 hogs.

Total: 27,457 cattle; 2,004 calves; 42,841 hogs; and 4,197 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,036	671	1,634	2,165
Swift	2,254	1,050	1,774	2,848
Wilson	1,284	...	2,388	...
Butchers	4,447	421	1,238	...
Others	614	208	1,715	964
Totals	11,635	1,989	7,932	7,215

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	8,718	6,404	3,417	...
Cudahy	4,013	6,513	1,168	...
Wilson	3,370	3,356	2,088	...
Cornhusker	868
O'Neill	481
Neb. Beef	595
Eagle	92
Gr. Omaha	686
Hoffman	115
Rothschild	303
Roos	1,286
Klitzsch	1,500	6,906
Merchants	91
Midwest	153
Omaha	550
Union	656
Others	1,289	13,209
Totals	30,732	34,775	8,757	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,509	943	1,947	1,817
Swift	4,254	2,341	7,820	2,084
Hunter	1,161	...	4,867	...
Well	2,438	...
Lucer	843	...
Laclede
Totals	7,927	3,284	17,915	3,901

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,019	855	8,612	4,882
Armour	3,042	500	6,906	2,336
Others	4,672	66	3,481	...
Totals	10,733	1,511	18,999	7,218

*Do not include 327 cattle, 199 calves, 118 hogs and 850 sheep direct to packers.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	5,209	1	5,572	784
Cudahy	2,468	...	6,894	1,199
Swift	3,409	...	4,497	808
Butchers	499
Others	10,963	5	13,396	...
Totals	23,469	10	30,269	2,791

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,309	226	1,443	4,261
Kansas	220
Dunn	178	...	471	...
Bald	139
Sunflower	15
Pioneer	107
Excel	431	...	293	2,820
Others	775
Totals	2,084	226	2,180	7,081

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,166	264	648	1,250
Wilson	2,114	391	430	1,104
Others	2,393	...	1,560	18
Totals	6,693	655	2,638	2,372

*Do not include 871 cattle, 728 calves, 5,730 hogs and 2,653 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	158	1
Cudahy
Swift	220
Wilson	251	29
United	672	6	718	...
Ideal	749
Acme	458
Atlas	464
Machin	499
Bridgeford	144	2	289	...
Longherty	413	...
Lucer	144	...	646	...
Goldring	308
Others	4,089	762	320	...
Totals	8,156	800	2,386	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,399	139	2,083	4,356
Swift	1,519	156	1,837	2,879
Cudahy	959	142	2,128	319
Wilson	812	172	2,297	765
Others	6,441	609	8,345	8,319
Totals	11,130	609	8,345	8,319

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	354
Kahn's
Meyer
Schlachter	136	52
Northside
Others	3,855	1,395	10,137	1,546
Totals	3,991	1,447	10,137	1,880

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	6,538	2,272	7,277	1,219
Bartusch	916
Cudahy	1,060	154	...	725
Rifkin	919	40
Superior	1,608
Swift	7,376	2,046	16,483	1,327
Others	2,187	1,555	14,288	...
Totals	26,602	6,637	38,048	3,271

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,673	2,696	1,310	11,335
Swift	2,322	1,526	653	15,274
Bl. Bon.	550	39	55	...
City	346	1
Rosenthal	312	24
Totals	5,203	4,256	2,018	26,609

TOTAL PACKER PURCHASES

	Week Ended	Prev. Week	Cor. Week
Cattle	169,811	159,400	148,751
Hogs	218,483	191,040	193,852
Sheep	83,611	74,160	63,006

CORN BELT DIRECT TRADING

Des Moines, June 16—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

Hogs, good to choice:

160-180 lbs.	\$19.50@22.25
180-240 lbs.	21.50@23.25
240-300 lbs.	19.60@23.00
300-400 lbs.	18.35@21.15

Sows:

270-300 lbs.	18.00@19.75
440-550 lbs.	14.00@16.75

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Last week
June 10	32,500	33,000
June 11	27,000	39,500
June 12	18,000	27,000
June 14	30,000	34,000
June 15	21,000	33,000
June 16	35,000	41,500

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, June 16, were as follows:

CATTLE:

Steers, ch. & pr.	\$26.35 only
Steers, gen. & utl.	23.50 only
Heifers, choice	22.00@23.00
Heifers, utility	None rec.
Cows, utl. & com'l.	12.00@12.75
Cows, cull & utl.	None rec.
Cows, gen. & utl.	6.00@11.50
Bulls, com'l.	15.00@16.50

VEALERS:

Choice & prime	22.00@24.00
Good & prime	20.00@22.00
Com'l & gen.	14.00@20.00
Culls	None rec.

HOGS:

Choice, 180/240	24.50@25.50
Sows, 400/down	None quoted

LAMBS (Spring):

Good & prime	None rec.
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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the USDA Marketing Service)
For Week Ending June 12, 1954 With Comparisons

STEERS AND HEIFERS: Carcasses		BEEF CURED:	
Week ending June 12...	10,453	Week ending June 12...	...
Week previous...	11,892	Week previous...	11,700
Same week year ago...	14,374	Same week year ago...	11,700
COW:		PORK CURED AND SMOKED:	
Week ending June 12...	1,391	Week ending June 12...	370,328
Week previous...	1,445	Week previous...	287,001
Same week year ago...	1,238	Same week year ago...	605,156
BULL:		LARD AND PORK FATS:	
Week ending June 12...	528	Week ending June 12...	1,400
Week previous...	579	Week previous...	5,976
Same week year ago...	633	Same week year ago...	15,600
VEAL:		LOCAL SLAUGHTER	
Week ending June 12...	10,890	CATTLE:	
Week previous...	10,189	Week ending June 12...	
Same week year ago...	10,722	Week previous...	
LAMB:		Week previous...	
Week ending June 12...	24,848	Same week year ago...	
Week previous...	26,789	CALVES:	
Same week year ago...	37,101	Week ending June 12...	
MUTTON:		Week previous...	
Week ending June 12...	1,065	Same week year ago...	
Week previous...	1,445	HOGS:	
Same week year ago...	1,179	Week ending June 12...	
HOG AND PIG:		Week previous...	
Week ending June 12...	5,095	Same week year ago...	
Week previous...	4,140	SHEEP:	
Same week year ago...	4,416	Week ending June 12...	
PORK CUTS:		Week previous...	
Week ending June 12...	931,839	Same week year ago...	
Week previous...	984,175	COUNTRY DRESSED MEATS	
Same week year ago...	1,511,928	VEAL:	
BEEF CUTS:		Week ending June 12...	
Week ending June 12...	83,610	Week previous...	
Week previous...	190,029	Same week year ago...	
Same week year ago...	118,230	HOGS:	
VEAL AND CALF CUTS:		Week ending June 12...	
Week ending June 12...	9,370	Week previous...	
Week previous...	12,945	Same week year ago...	
Same week year ago...	4,600	LAMB AND MUTTON:	
LAMB AND MUTTON:		Week ending June 12...	
Week ending June 12...	...	Week previous...	
Week previous...	4,460	Same week year ago...	
Same week year ago...	245	...	

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending June 12, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	10,642	12,015	39,703	44,078
Baltimore, Philadelphia	8,480	1,606	20,071	1,194
Cincinnati, Cleveland, Detroit	14,926	6,724	46,975	13,787
Indianapolis	28,017	6,900	47,651	7,093
Chicago Area	29,779	22,501	71,815	9,819
St. Paul-Wis. Areas ²	14,582	8,019	50,405	9,617
St. Louis Area ³	11,361	13	18,681	6,747
Sioux City	32,346	853	41,594	16,365
Omaha Area	14,485	4,566	19,453	12,635
Kansas City	28,613	11,833	195,065	29,143
Iowa-So. Minnesota ⁴	Not Available
Louisville, Evansville	10,777	10,673	32,644	...
Nashville, Memphis	9,507	6,092	13,743	...
Georgia-Alabama Areas ⁵	18,123	5,042	34,089	19,361
St. Joseph, Wichita, Oklahoma City	21,934	9,477	11,723	26,912
Pt. Worth, Dallas, San Antonio	14,322	957	11,583	13,195
Denver, Ogden, Salt Lake City	26,037	4,121	24,157	29,361
Los Angeles, San Francisco Areas ⁶	6,942	861	9,339	8,935
Portland, Seattle, Spokane	300,933	112,853	689,701	247,912
Grand Total	266,415	107,597	608,322	225,644
Total previous week	280,406	114,058	609,367	221,717

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie,

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ARE YOU LOOKING FOR THIS MAN?

I have been released from my responsibilities as plant manager of Agar Packing and Provision Corporation, Chicago, Illinois. I am a graduate of law school, graduate chemical engineer, with a degree in chemistry, one year medical school. Last employment 30 years. I am young enough to be in good health, old enough to know and understand all the latest methods of plant operation. Phone or write, Mike C. Shea, 341 Kent Road, Riverside, Illinois. Phone number Riverside 7-0727.

PACKING HOUSE GENERAL MANAGER

43 years of age, married, 26 years' experience in general packing house operations, which included office manager, cost accountant, public relations, labor relations, production and sales manager, some legal training. Past two years as general manager in charge of all operations which have shown a consistent net profit. Would consider going anywhere if conditions are right. W-261, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois.

BEEF MANAGER

20 years' experience in all phases of beef operation, including breaking, boning, grading, hotel and restaurant supply operation, small stock, calf skinning, thorough knowledge of department cost, labor rates, piece work or day work. Available in July. Willing to relocate in the Middle West or West Coast. Married, 38 years old. W-255, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois.

SAUSAGE MAKER, superintendent. Wide awake man, 45, with 23 years' practical experience all phases. Alert to all modern manufacturing and marketing methods. Complete line, competitive, or top quality grades. Train and handle help efficiently. Now employed but want southern connection where initiative and ingenuity are appreciated. Ray Wilson, 17 Patio Court, Salina, Kansas. Phone 73453.

POSITION WANTED

NEWTON B. MILLER General Consultant

Meat Packing and Allied Industries
Offers Practical Help for Large and Small Plants, using Present Personnel. In Organization, Personnel, All Processing, Mechanical, Building, Purchasing, Advertising, Sales, and Production or Incentive Plans.

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(Suburb of Chicago, Illinois)
ALL PHONES LINDEN 4-4283

CHIEF ENGINEER OF PLANT ENGINEER

Available July 1st. College graduate. Experienced in design, construction and repair buildings, refrigeration systems and operation, power systems, electrical or steam, and operation. All phases beef and pork kill, chill, cut to processing and shipping. 11 years' experience. Excellent references. W-254, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois.

SAUSAGE MAKER: Thoroughly experienced, also in smoked and canned meats. Age 45, desires position. Supervising experience. Also interested in selling spices, etc. W-256, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois.

MANAGER or SUPERINTENDENT: Experienced, large and small plants, practical, efficient. Slaughtering, cutting, curing, sausage, canning, rendering, etc. Excellent references. W-122, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Or plant superintendent. 20 years' experience. Can take complete charge of production. Can use whatever materials are available in the manufacture of sausage products, or can make the highest quality. Handle labor, figure costs, etc. Sober, dependable, family man. 5 years in last position. Wire or write, W. J. Wilson, P. O. Box 451, Ocala, Florida.

HELP WANTED

SALESMAN

Nationally known company with well-established business in meat and sausage packaging material wants an experienced salesman to handle their sales in Ohio and adjacent territory, with headquarters possibly in Cleveland, Ohio. This is a first class business connection and the sales possibilities and remuneration will attract a high caliber man. The job consists of handling the present volume of business and further building the territory for future sales possibilities. Successful sales experience to meat packers and sausage manufacturers essential. Reply in confidence giving complete details regarding experience, age, etc. Address

W-190, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

FOOD CHEMIST

Excellent opportunity for food chemist and technologist to supervise operations of laboratory and manufacturing departments of established spice and seasoning company. Position will entail supervision of present manufactured products and research of new products. Salary commensurate with ability of individual. All replies held strictly in confidence. Our employees know of this advertisement. W-249, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES REPRESENTATIVE: Complete line of seasonings, spices and binders in well established midwest territory open for experienced salesmen contacting food processors and manufacturers. Knowledge of meat packing and allied industry helpful. Reply in confidence giving complete details. W-250, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER

Top experienced man to manufacture a complete line of strictly Kosher meat products. State salary expected and enclose references from previous employment. W-193, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill. SALES REPRESENTATIVE. 2-complete line of

CLASSIFIED ADVERTISING

HELP WANTED

ESTABLISHED NATIONAL FOOD MANUFACTURER has openings for two experienced sales representatives for their Eastern and Midwest districts to contact brokers, wholesale food distributors, Salary, bonus and expenses. This position offers to the right man an opportunity for promotion to District Sales Manager. Individual must have a successful record of sales and achievements (not necessarily in our field), must have late model car and be free to travel extensively. Write to W-262, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois.

FOREMAN—Sausage Manufacturing—Well rounded experience necessary. Responsible job for qualified man. Good references required. Bonus plan and other liberal benefits.
Sucher Packing Company
400 N. Western Avenue
Dayton, Ohio

BONELESS BEEF MANAGER

Capable taking full charge selling and managing boneless beef department independent Chicago packer. Salary open. Write for interview giving full details past experience. W-257, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois

WANTED — SUPERINTENDENT

AN AGGRESSIVE OHIO PACKER NEEDS OPERATING MAN TO TAKE CHARGE OF ENGINEERS, FOREMEN AND MAINTENANCE CREWS. GOOD KNOWLEDGE OF REFRIGERATION AS APPLIED TO BEEF PACKING IS A NECESSITY. SUPERVISORY ABILITY ALSO REQUIRED. THIS IS A JOB FOR A HIGH TYPE MAN AND THE PAY WILL BE SATISFACTORY. W-248, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TWO General purpose cattle skinners for small plant. Top salary plus bonus. References required. Apply Raskin Packing Company, 1918 Jay Avenue, Sioux City, Iowa; telephone 53691.

WANTED: Working sausage maker. Must know full operations. Good pay for the right man. SMITH PACKING COMPANY, INC., Utica, New York.

PLANTS FOR SALE

ACTION!

That's what this owner wants—ill health forces him to retire from this MODERN MEAT PLANT with sausage manufacturing and slaughter house. Large modern building approx. 15,000 sq. ft. area, several acres of land, excellent equipment, including several delivery trucks. Located in Southern Wisconsin. Total price less than cost of equipment alone. LIBERAL TERMS AVAILABLE.

For more information contact:

UNITED REAL ESTATE CORP.
1212 E. Washington Ave. Madison, Wis.
Phone: 6-8391

Or

Contact our representative at the Palmer House in Chicago on June 15 or 16 for pictures and full details.

SMALL MODERN PLANT: Equipped for sausage manufacture and slaughtering. Doing nice business in Ohio. For sale by owner. FS-263, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois.

FOR SALE: In Colorado: Slaughtering plant, thirty beef or one hundred sheep or hogs daily, modern killing and rendering machinery and feed lots in connection; doing a good business in city of sixty thousand. FS-229, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WANTED: Following refrigerating equipment, new or used, not more than three years old. Must be in perfect operating condition. Give full particulars with best price. One 7 x 7, 2 cylinder, vertical, single acting enclosed ammonia compressor, operating capacity 360 rpm. One 16 x 12 horizontal shell and tube ammonia condenser, approximately 17-1/4". No. 13 gauge steel tubes, capacity 25 TR with 125 gpm of 85°F. water, including valves, fittings. Four low temperature air cooling freezing coils, blower type, electric defrosters. One 40 HP, 3 phase, 60 cycle, 220 volt, high torque, ballbearing motor. One 40 HP, 60 cycle, 220 volt magnetic reduced voltage starter. W-264, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois.

WANTED: Immediately. Randall and Buffalo 54 lb. Upright Hand Stuffers. Advise prices and condition. W-265, THE NATIONAL PROVISIONER, 15 W. Huron Street, Chicago 10, Illinois.

WANTED: 1000 ton curb presses lard roll, filter press and cooker. Mits & Merrill Hog. Contact Box EW-36, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

WANTED: Good used ammonia compressor, approximately 15 ton capacity. Give full particulars. Reply to EW-252, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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7019—GRINDER: Anco #521-56, with mtr., plates and starter. 525.00
7297—MIXER: Boss #25 750 lb. cap., 7 1/2 HP. mtr., with 16 gauge stainless steel hopper with cast iron ends. 850.00
7233—MIXER: Buffalo #3, 700# cap., 7 1/2 HP. mtr. 850.00
7043—MIXER: 100# cap. enclosed type "Z" arm, New. 225.00
6379—LOAF STUFFER: Mepaco, stainless steel, like new. 275.00
7295—STUFFER: Globe #390, 400# cap. 900.00
7306—SILENT CUTTER: Buffalo #60, less mtr. 1475.00
7307—CUTTER & MIXER: Hottman #4, less mtr. 675.00
7316—VIENNA SAUSAGE CROSS CUTTERS: (3) Anco #680, 3000# per hr., with drive & mtr. 1175.00
7300—COOKER: Jordan, 1 compartment, galv. framework, masonite sides, with pan & pump. 300.00
7298—STUFFING TABLE: stainless steel. 175.00
7239—SLICER: U.S. HD. #3 with shingling conv., like new, used only for an experimental run. 2250.00
7340—SMOKEHOUSE: Grifith Portable, excel. cond. 375.00

Rendering

7275—COOKER: Anco 4'6"x10', jacketed, #3 drive, 25 HP. mtr.\$2750.00
7155—COOKER: Boss 4'27", cast iron head, roller chain drive, 7 1/2 HP. mtr. with 5' x9"x28" Cracking Pan. 1850.00
7342—HYDRAULIC PRESS: 600 ton Anco, with 12x1 1/2"x12 Hydraulic Steam Pump, used only 1 hr. 4750.00
7157—HYDRAULIC PRESS: 500 ton, with 10 x12 Burnham Simplex Union Pump, record. 4500.00
7066—HYDRAULIC PRESS: Rujak, 150 ton, with Steam Pump. 2125.00

Miscellaneous


7301—HAND LABELER: Potdevin, type M8-79, mtr. driven.\$ 95.00
7302—BOTTOM STITCHER: Acme 12", with 1/2 HP. mtr. 190.00
7009—SIDE STITCHER: Acme #B9410, ser. #41G18, with Daco 1/2 HP. mtr. like new. 275.00
4953—STITCHER: (2) Bliss power, with stainless steel table, 1 1/2 HP. mtr. 195.00
7312—CAPPER: Elgin, belt drive with 1/2 HP. 375.00
7315—PICKLE SLICER: Chisholm, ser. #APS 16270, R.C. drive, reducer & mtr. 775.00
7287—UTILITY & VEAL SPLITTING SAWS: (2) Best & Donovan, 1/2 HP. mtr. 325.00
7288—HAM MARKER SAW: Best & Donovan, ser. #RM1133, type M-1, single hp. mtr. 175.00
7289—SCRIBE SAWS: (2) Best & Donovan, ser. #S1123 & S1129, type M-1, single hp. mtr. 175.00
7013—BARREL WASHER: Globe #300, new brushes, 5 HP. mtr., little used. 975.00
6827—SMOKESTICK & GAMBREL WASHER: #310, perf. cyl., 1/2 HP. mtr. 575.00
7247—SKIDS: (90) iron bound, 30"x38", for hand lift trucks. 7.50
7334—CASING STRIPPING MACHINES: (2) #550, 1 with 1/2 HP. mtr., 1 with 1/2 HP. mtr. 575.00
7332—CASING MACHINE: Anco #99. 450.00
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